

**Soups**

* Roasted pumpkin, soy and cashew
* Cauliflower, white bean, almond and cheese
* Chilled cucumber and radish soup with wasabi crème fraiche
* Chilled gazpacho with crab, mirepoix and avocado
* Watercress soup with Greek yoghurt and chervil
* Cream of green asparagus with fromage blanc.
* Pumpkin and apple
* Almond and white bean and herb foam soup
* Asparagus and lardon

**Entrée**

Served with a bread roll and butter medallion

* Blue swimmer and barramundi cake, Australian prawns, roasted capsicum remoulade and micro herbs
* Crisp coated pork, cider jus, celeriac, apple
* Lemon myrtle scallops, cauliflower puree, asparagus charred, speck
* Beetroot cured Murray cod, citrus, caper leaf, horseradish crème fraiche and finger lime caviar (cold)
* Vietnamese prawn salad, coriander, mint, shoots, crisp shallots, peanuts, lime and coconut dressing. gf
* Pickled octopus, ricotta, broad beans, almond
* Beef fillet tataki with ponzu and garlic crisp
* Baby squid filled with chorizo, fetta and tomato, tomato sugo
* Linguine with roasted tomato, shaved asparagus, rocket, broad beans pecorino v,
* Fiore di burrata, lovage, sorrel, mint, fresh garden peas, snow pea tendrils, first press olive oil
* Pumpkin gnocchi, shallot, sun dried tomato, spinach creamy sauce v

**Main**

Served with a green leaf, radicchio, dill and buttermilk dressing salad

* Chicken breast roasted, chicken, manchego and leek croquette,

garlic and cider jus

* Maple glazed spiced pumpkin, chicken breast, sour yoghurt
* Quince glazed chicken mignon, pumpkin puree and leek and fig tart.
* Sticky lamb shank, jus, leek puree and parsnip.
* Confit duck leg, red cabbage, candied pecan, speck butternut puree
* Pan seared duck breast, pickled raspberries, savoy cabbage, pommes anna, quandong gastrique
* Lamb rump, baked spinach and ricotta dumpling salt bush, leek fondue, jus and pea.
* Grass fed porterhouse, miso glazed eggplant, Asian greens
* Beef fillet pan cooked, roast baby tomato’s, sweet and sour onions, béarnaise gf
* Beef fillet, mushroom, kale, crème fraiche, jus and duchess potato gf
* Veal cheek, pumpkin gnocchi, prosciutto, crème fraiche, horseradish, pea and jus.
* Pork fillet, peppered mascarpone, leek fondue, apple and cider jus. gf
* Barramundi, blood orange, beets, fennel frond, saltbush spice and yoghurt
* Murray cod, macadamia crusted, braised fennel, olive beurre blanc
* Miso glazed salmon, green tea noodles Asian greens broth
* Eggplant stack, pan fried gnocchi sauce verge, braised fennel v
* Adelaide hills camembert and onion relish tart, mushroom, almonds and sage butter v

**Sweet**

* + - Crème fraiche and lemon myrtle panna cotta, orange and mint sorbet
    - Chocolate preline tart, raspberry sorbet, raspberry puree
    - Riverland pecan, quandong and almond tart, dried fig parfait, wattleseed sabayon
    - Roasted almond cake, apricot sorbet, apricot compote, sabayon
    - Profiteroles filled with wattleseed, pecan and quince icecream, salted caramel sauce
    - Chocolate brownie, arrosto coffee gelato and chocolate salami
    - Chocolate, date and Kahlua pudding, chocolate kumquat gelato
    - Australian cheeses with local dried fruits, nuts and wafers.