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FIVE-COURSE SET MENU \$130PP
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TO START

Dressed Yellowfin tuna, baby cucumber
and jalapeño

SECOND COURSE

Garden beetroot tart, toasted sunflower
and Cambray sheep's curd

THIRD COURSE

Fremantle cuttlefish, roasted tomato,
capsicum and succulent

MAIN

Beef striploin, charred lettuce,
green shallot sauce

DESSERT

Estate Citrus, granita, leaf cream, brûlée

GF Gluten-free | NF Nut-free | DF Dairy-free V Vegetarian | VG Vegan

SPRING MENU