



SET MENU

3 Course \$65 or 2 Course \$55

Sour Dough Loaf with Condiments on Arrival

Entrée

Duck Rillettes

Orange, shaved pear, rocket, honey walnuts, cornishons, crisp baguette

Scallop, Chorizo and Cauliflower Risotto

Lemon chive oil, parmesan

Caesar Salad with Moroccan Chicken

Main

Mandagery Creek Venison Pie

Creamy mash, buttered beans, caramelized cabernet vinegar and cranberry eschallots

Guadeloupe-Style Creole Chicken Breast

Citrus cous cous, cumin, coriander, baby corn, tomato sofrito

Salmon Fillet

Grilled

400g T-bone Steak

Grain fed for 150 days

Dessert

Pear Tart Tatin

Ginger nut crumbs, pear paste, vanilla bean ice cream

Warm Chocolate Pots

Double cream, shaved honey macadamia

Selection of Gelato & Sorbet

Belgian waffle basket with poco stick

Platform One Cheese Plate

King Island dairy black label cloth-wrapped cheddar, Milawa chevre from Victoria's Gippsland, Willow Grove dynasty blue, cabernet paste, crispy bagel

Coffee or Tea