

Three Course Spring Menu | 90

APERITIF

Garden beans horseradish filo tart NF	7
Baked Abrolhos Island scallop vadouvan GF,NF	12
Augusta green lip abalone seaweed butter GF,NF	18
Beef tongue carpaccio spices Cambray sheep's curd NF	14

ENTRÉE

Asparagus salad hazelnut egg yolk GF
Cured fish charred jalapeño Jardin Estate yuzu GF, NF
Prawn tart white pepper sauce leek GF, DF, NF
Pork terrine white anchovy crisp bread DF, NF
Smoked tri tip garden thyme kohlrabi taco DF, NF

MAIN

Spaghetti squash wholegrain spelt preserved lemon NF, V
Toothfish nasturtium zucchini velouté GF, NF
Mount Barker chicken thigh roasted capsicum pickles GF, NF
Futari wagyu eggplant pickled wood ear mushroom GF, NF

DESSERT

Strawberry semifreddo cacao nib coconut daquoise NF, V
Blueberry pan perdu V
Pumpkin mousse candied kumquat almond tart V

SIDES

Broccoli lemon dressing GF, NF, V	14
Roasted potatoes rosemary and garlic butter GF, NF, V	14

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



We acknowledge the Wadandi people, the Traditional Owners of the land and waterways on which we operate. We pay our respects to Elders past, present and emerging.