

our menu includes gluten free, vegetarian and vegan dishes

à la carte

choose one from each course

two course	\$ 75
three course	\$ 90

table d'hôte

set tasting menus

five course vegan	\$115
five course	\$130
seven course	\$165

children aged 12 and below

two course kids menu	\$ 35
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large tables 7+ adults

view on separate menu tab

lawn bar menu

view on separate menu tab

scroll down for autumn menu

please notify us of any dietary allergies in advance
our cuisine contains traces of onion, garlic

10% sunday, 15% public holiday and credit card merchant fee surcharges apply
7% service gratuity applies to tables of 10+

located on beautiful bundjalung country

à la carte

choose one from each course

two course \$ 75

three course \$ 90

entrée

crudo

wild caught fish, ajo blanco sauce,
kohlrabi pickle, sea parsley oil,
red elk lettuce
(gf df)

poireaux vinaigrette

braised leek, sunrise lime,
fermented red chilli,
black garlic sauce,
leek powder
(gf v df)

pork ballotine

bangalow sweet pork,
rhubarb confiture, burnt onion,
roast vegetable consommé,
bacon & chilli mousse
(gf)

scallops (+\$10 supplement)

australian scallops,
smoked eel & pumpkin purée,
italian white sturgeon oscietra caviar,
mountainside finger lime,
smoked honey
(gf df)

cauliflower royale

cauliflower mousse,
swiss chard, samphire,
spicy pistachio
(gf v df)

venison

fair game venison tartare,
fermented illawarra plum, radicchio,
red berries texture
(gf df)

main course

salsify

with caramelised onion foam,
kafir vinaigrette, silver beet,
olive oil powder, pecan
(gf v df)

wild caught fish

pan fried fish,
mussel velouté,
celeriac terrine, saffron,
fennel
(gf)

duck

wimmera duck breast,
chèvre, marinated beetroot,
chicory purée, blackberries,
beetroot powder,
duck jus
(gf)

lamb en croûte

tablelands lamb,
zucchini baba ganoush,
mountain pepper, crème fraiche,
turnip & mint sauce

beef

grilled lee pratt farm beef tenderloin,
roasted baby carrots, smoked carrot purée,
local mushrooms, truffle jus
(gf)

optional

jack creek wagyu 300g mb9+ (+\$65 supplement) (gf)

lobster (+\$20 supplement)

australian bay lobster,
shellfish soubise purée,
scallop & roe mousse, sage,
bouillabaisse style sauce
(gf)

dessert

mandarin dôme

white chocolate & hazelnut ferraro,
mandarin mousse, mandarin gel,
mandarin mascarpone,
basil crumb
(gf)

chocolate fondant

chocolate mousse, chocolate & pistachio tuile,
chocolate & balsamic sauce,
banana ice cream
(can be gf)

mille feuille

dark chocolate ganache, fresh plum,
caramelised burnt macadamia,
plum sorbet
(gf df v)

rhubarb delight

with ricotta & lavender syrup,
rhubarb condiment, honeycomb,
fermented strawberry tuile,
rhubarb consommé
(gf)

cheese

selection of kat harvey specialty cheeses,
condiments, lavosh
(can be gf)

\$20 two cheeses
\$30 three cheeses

five course set menu

\$130

the whole table must order one of the 5 course menus

crab

fraser island spanner crab,
mountainside finger lime,
kohlrabi (gf)

scallops

australian scallops,
smoked eel & pumpkin purée,
italian white sturgeon oscietra caviar,
mountainside finger lime,
smoked honey (gf df)

duck

wimmera duck breast,
chèvre, marinated beetroot,
chicory purée, blackberries,
beetroot powder, duck jus (gf)

beef

grilled lee pratt farm beef tenderloin,
roasted baby carrots, smoked carrot purée,
local mushrooms, truffle jus (gf)

chocolate fondant

chocolate mousse, chocolate & pistachio tuile,
chocolate & balsamic sauce,
banana ice cream (can be gf)

vegan five course \$115

wild rice

wild rice cracker,
sesame powder, macadamia (v df gf)

poireaux vinaigrette

braised leek, sunrise lime,
black garlic sauce, leek powder,
fermented red chilli (v df gf)

cauliflower royale

cauliflower mousse,
swiss chard, samphire,
spicy pistachio (v df gf)

salsify

with caramelised onion foam,
kafir vinaigrette, silver beet,
olive oil powder, pecan (v df gf)

mille feuille

dark chocolate ganache, fresh plum,
caramelised burnt macadamia,
plum sorbet (v df gf)

seven course set menu

\$165

last order time 2pm for lunch and 7pm for dinner
the whole table must order

hors d'oeuvres

chef's selection of three
(can be gf)

scallops

australian scallops,
smoked eel & pumpkin purée,
italian white sturgeon oscietra caviar,
mountainside finger lime,
smoked honey
(gf df)

venison

fair game venison tartare,
fermented illawarra plum, radicchio,
red berries texture
(gf df)

lobster

australian bay lobster,
scallop & roe mousse,
bouillabaisse style sauce, sage,
shellfish soubise purée
(gf)

duck

wimmera duck breast,
chèvre, marinated beetroot,
chicory purée, blackberries,
beetroot powder, duck jus
(gf)

beef

grilled lee pratt farm beef tenderloin,
roasted baby carrots, smoked carrot purée,
local mushrooms,
truffle jus
(gf)

chocolate fondant

chocolate mousse, chocolate & pistachio tuile,
chocolate & balsamic sauce,
banana ice cream
(can be gf)

children

aged 12 and below

two course \$ 35

optional extras

house baked bread of the day
with whipped saltbush & herb butter \$7

main

beef

grilled beef tenderloin,
roasted baby carrots, smoked carrot purée,
seasonal vegetables
(gf)

wild caught fish

pan fried fish of the day
zucchini baba ganoush,
seasonal vegetables
(gf)

cauliflower royale

cauliflower mousse,
swiss chard, seasonal
vegetables
(gf v df)

dessert

chocolate fondant

chocolate mousse,
chocolate & pistachio tuile,
banana ice cream
(can be gf)