



summer menu

menu subject to change

please notify us of any dietary allergies in advance
our nouvelle french style cuisine contains traces of onion, garlic & dairy with gluten free options
for dairy free we only offer our vegan menu

10% sunday, 15% public holiday and credit card merchant fee surcharges apply
located on beautiful bundjalung country

prix fixe

two course \$74 / three course \$89

choose from each course

optional extras

house baked bread of the day
with whipped saltbush & herb butter \$7
grumpy grandma's marinated olives \$9

entrée

beetroot textures

local beetroot varieties,
riberry feta mousse, pecans, apple, carraway
(can be gf, v, can be df)

confit tuna

grumpy grandma's olive oil poached tuna,
basil, pine nuts, white anchovy, aubergine caviar
(gf)

drake creek duck

leg galantine, rosella jelly, duck rilette,
pickled cabbage, samphire, orange mayo,
five spice tuile
(gf)

zucchini flower

tempura zucchini flower,
cashew creme stuffing, barigoule &
hazelnut vinaigrette, aubergine caviar,
pickled muntries
(gf v df)

fair game venison

venison carpaccio, pickled shallot,
venison chorizo, riberry, brioche,
24-month-old comte,
horseradish aioli
(can be gf)

australian bay lobster (\$9 supplement)

brandy flambe lobster tail,
lobster potato cake, parsnip puree,
finger lime beurre monte
(gf)

plat principal

elgin valley spatchcock

pan roasted breast, lyonnaise sauce,
duck fat potato, corn puree,
riberry
(gf)

cauliflower

roasted cauliflower, jerusalem artichoke,
salsa verde, green olives, fried saltbush,
native thyme oil, salsify
(gf v df)

wild caught fish

pan fried local fish, pea puree,
tarragon pomme anna, lemon aspen nage,
baby vegetables
(gf)

panisse

crispy chickpea fritters,
aubergine caviar, baby vegetables,
salsa verde, tapenade, rouille
(gf v can be df)

seafood medley

local prawn, wild caught fish, mussels,
peas, marinere broth, myrtle oil,
rouille, house bread
(can be gf)

mcauley's farm beef

slow cooked beef, miso mash,
local mushrooms, port shallot,
bordelaise, quandong
(gf)

australian bay lobster (\$18 supplement)

brandy flambe lobster tails,
lobster potato cake, finger lime beurre monte,
vegetables, parsnip puree
(gf)

dessert

citrus dôme

lime & white chocolate ferrero,
lemon myrtle mascarpone, basil crumble,
citrus gel
(gf)

profiterole

choux pastry,
white chocolate & orange mousse,
hazelnut praline ice cream,
chocolate crumble

crème brûlée

dauidson plum crème brûlée,
berries, biscotti
(can be gf)

chocolate & gum trees

strawberry gum and white chocolate delice,
dark chocolate mousse, milk chocolate aero,
peppermint gum sorbet
(gf)

passionfruit cake

with coconut yoghurt,
tropical fruit sorbet, rosella jam,
coconut crumble
(gf v df)

cheese

\$13 supplement to the 3-course price
\$28 as an additional course

kat harvey specialty cheeses

selection of 3 specialty cheeses of the week
pickled grapes, port & fig jam,
rhubarb, pecans, lavosh
(can be gf)

vegan cheese

duo of smoked & marinated vegan cheese,
pecans, port & fig jam, rhubarb, pecans, lavosh
(df can be gf)

five course tasting

the whole table must order either of the 5 course menus

\$125

optional extras

house baked bread of the day
with whipped saltbush & herb butter \$7
grumpy grandma's marinated olives \$9

crab

australian spanner crab,
apple, daikon, shellfish oil, dill
(gf)

lobster

brandy flambe australian bay lobster tail,
lobster potato cake, parsnip puree,
finger lime beurre monte
(gf)

drake creek duck

pink breast, confit leg croquette,
beetroot puree, riberry,
a l'orange
(gf)

mcauley's farm beef

slow cooked beef, miso mash,
local mushrooms, port shallot,
bordelaise, quandong
(gf)

citrus dôme

lime & white chocolate ferrero,
lemon myrtle mascarpone, basil crumble,
citrus gel
(gf)

vegan five course tasting

the whole table must order either of the 5 course menus

\$110

optional extras

house baked bread of the day \$7
grumpy grandma's marinated olives \$9

beetroot textures

local beetroot varieties,
riberry herb mousse,
pecans, apple
(can be gf, v df)

zucchini flower

tempura zucchini flower,
cashew creme stuffing, barigoule &
hazelnut vinaigrette, aubergine caviar,
pickled muntries
(gf v df)

cauliflower

roasted cauliflower, jerusalem artichoke,
salsa verde, green olives, fried saltbush,
native thyme oil, salsify
(gf v df)

panisse

crispy chickpea fritters,
aubergine caviar, baby vegetables,
salsa verde, tapenade (gf v df)

passionfruit cake

with coconut yoghurt,
tropical fruit sorbet, rosella jam,
coconut crumble
(gf v df)

degustation

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

\$175

crab

australian spanner crab,
apple, daikon, shellfish oil, dill (gf)

lobster

brandy flambe australian lobster tail, lobster potato cake,
parsnip puree, finger lime beurre monte (gf)

confit tuna

grumpy grandma's olive oil poached tuna,
basil, pine nuts, white anchovy, aubergine caviar (gf)

beetroot textures

local beetroot varieties, apple,
riberry feta mousse, pecans, carraway
(can be gf, v, can be df)

fair game venison

venison carpaccio, pickled shallot,
venison chorizo, riberry, brioche,
comte, horseradish aioli (can be gf)

drake creek duck

pink breast, confit leg croquette,
beetroot puree, riberry, a l'orange (gf)

mcauley's farm beef

slow cooked beef, miso mash, port shallot,
local mushrooms, bordelaise, quandong (gf)

citrus dôme

lime & white chocolate ferrero,
lemon myrtle mascarpone, basil crumble,
citrus gel (gf)

cheese

kat harvey speciality cheese of the week,
pickled grapes, port & fig jam,
rhubarb, pecans, lavosh (can be gf)

children

ages 12 and below

\$35

optional extras

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

plat principal

mcauley's farm beef

slow cooked beef,
miso potato mash, vegetables, jus
(gf)

wild caught fish

pan fried fish of the day
confit potato,
vegetables
(gf)

panisse

crispy chickpea fritters,
aubergine, baby vegetables,
salsa verde, tapenade, rouille
(gf v can be df)

dessert

brownie, ice cream of the day
(gf)