

your menu

CHEF
Steven Treacy

Full Course Meal:

Harissa smoked tiger prawns, avo mousse DF, GF

Pork, cauliflower, truffle oil GF

Beef cheek, pomme-Anna purée, broccolini GF

Barra, fresh tomato salsa GF, DF

Chocolate panna cotta hazelnut crumb V

Wines:

Summerhouse Pinot Rose

Ninth Island Pinot Noir

Tilia Malbec

** V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



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