

SAMPLE MENU ONLY

3 course Long Lunch \$80 per person

Choice of entrée, main & dessert

or á la carte

add matching wines

Discovery pairing - \$30 per person

Museum pairing - \$55 per person

Entrées

Stracciatella, citrus, fennel, buckwheat, lavender oil, local honey GF 25
Streicker Blanc de Blanc (Sparkling)

Market fish tartare, avocado, ponzu, tapioca cracker, shiso GF/DF 25
Streicker Protea Farm Block Chenin Blanc

Duck liver parfait, beetroot relish, sourdough toast GFO 25
Clairault Estate Chardonnay

Beef brisket croquette, gochujang ketchup, cucumber kim chi DF 25
Streicker Ironstone Block Old Vine Cabernet Sauvignon

Mains

Butternut Pumpkin tortelloni, cavolo nero, sage butter, amaretti V 39
Streicker Bridgeland Block Pinot Noir

Market fish, Jerusalem artichoke, braised leek, caper butter sauce GF 41
Streicker Bridgeland Block Fumé Blanc

Seared pork loin, celeriac, sugarloaf cabbage, quince GF 41
Streicker Ironstone Block Old Vine Chardonnay

Slow cooked lamb shoulder, parsnip puree, pomegranate, dukka GF 41
Clairault Estate Cabernet Sauvignon

Desserts

Lemon tart, white chocolate ganache, pistachio GF 16

Chocolate torta, hazelnut, coffee crème anglaise GFO 16

Streicker cane cut Sauvignon Blanc semillon (Glass of) 15

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Sides

House made focaccia, evoo, balsamic		7
Brussel sprouts, nouc cham, crispy shallots	GF	15
Mixed leaves, pickled fennel, radish, herbs, house dressing		12
Hand cut chips, smoked tomato mayo		14

Cheese

With House Made crackers, biscotti, apple chilli jam, candied walnuts, quince

One Cheese*: 20 | Two Cheeses: 30 | Three Cheeses: 40

*\$5 extra when part of our 3 course long lunch

Your choice of: *Cheddar – King Island Aged Cheddar (TAS),*
Blue – King Island (TAS), Brie – Lingot D’Argental (FRA)