



Winter Express Lunch (2 crs \$57)

Entree

Braised lamb croquettes, Meredith goat cheese, mint pea aioli. (Gf , NF, DFO)

Twice baked aged gruyere Souffle, daikon rémoulade, candied pecan nuts (V, NFO)

King Ora salmon brandade, horseradish creme fraiche, Yarra valley caviar, crostini (GFO, NF)

Beef tarte, truffle egg yolk, pommes gaufrettes (GF , DF, NF)

Roasted cauliflower velouté, hazelnut crunch, truffle oil (GF, NFO)

Main

Chicken Cordon bleu- shaved wood smoked ham, aged Comte cheese, creamy polenta, peppercorn jus, Dutch carrots

Char grilled western plain pork cutlet, roasted celeriac puree, classic cassoulet (GF, DFO , NF)

Pan fried market fish of the day , braised cabbage, Beurre Blanc, charred citrus (GF, NF)

Braised Ballan lamb, Dukkah, Smoked Eggplant purée, mint jus, Dutch carrots (GF, DF, NFO)

Locally foraged mushroom risotto, truffle fondue, shaved Grana Padano (GF, DFO, V, VGO, NF)

Butternut squash gnocchi, pea & mint puree, Meredith Goat cheese, Toasted hazelnut (V, NFO)

Chilli garlic prawn linguine, whipped romesco sauce (VO)

****Price includes glass of house sav blanc, shiraz, prosecco, rose or a beer**