

# Autumn 2024



Scallop, orange, fennel 10 ea  
Bombolini, Meredith, truffle 15 (4)  
Croquette of ham, cheese, truffle 18 (4)  
Yoghurt flat bread, Baba ganoush, garlic, yoghurt 14  
Pork belly, apple, celeriac 24  
Potato terrine, whipped trout, capers 15  
Pumpkin, chicken boudin, bone marrow, hazelnut 26  
Beetroot, goats cheese, truffle honey 19 v\*  
Local charcuterie, cheese, pickles, flat bread 33

Tortellini of ricotta , mushroom, Meredith goats cheese, walnut 33  
Cuttlefish, carrot, yoghurt, freekah, garlic 25  
Waubra beef, cabbage, potato, Bearnaise 48  
Spanner crab, saffron spaghetti, chilli, tomato 39  
Chicken cotoletta, cauliflower, raisins, capers 35

Hand cut chips, Remis ketchup, truffle salt 14

Quince, lemon, honeycomb, Anzac biscuit 18  
Stickly date pudding, salted caramel, Vanilla \$18

Cheese

served with lavash and preserved fruit 1 14 2 24

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**Chefs selection \$85**

*Chef Lisa Paines*