

# Reduced Menus – Lunch & Dinner

## Option 1- \$45

### Entrée

Shared starter: Chefs tasting plate, varies daily

### Main (Choice of)

Sirloin, mushroom puree, crispy onions and onion sauce

Roasted chicken, boulanger and green beans

Petuna Salmon, basil, capsicum and chorizo

Goats cheese gnocchi, forest offerings and wood sorrel

Side dishes: Roasted chats with garlic, Rocket & Parmesan salad

## Option 2 - \$52

### Entrée

Shared starter: Chefs tasting plate, varies daily

### Main (Choice of)

Assiette of lamb, pumpkin, peas and mint

Yarra braised chicken, mashed potato and shallots

Petuna Salmon, caponata and salsa verdi

Goats cheese gnocchi, forest offerings and wood sorrel

### Dessert (choice of)

Rhubarb, custard and crumble

Not your everyday cheesecake

Side dishes: Roasted chats with garlic, Rocket & Parmesan salad

## Option 3 - \$60

### Entrée (Choice of)

Milk fed veal loin, Roma tomato and buffalo mozzarella

House smoked salmon from Tasmania, horseradish cream, smoked egg

Truffle risotto

### Main (Choice of)

Assiette of lamb, pumpkin, peas and mint

Yarra braised chicken, mashed potato and shallots

Petuna Salmon, caponata and salsa verdi

Goats cheese gnocchi, forest offerings and wood sorrel

### Dessert (choice of)

Rhubarb, custard and crumble

Not your everyday cheesecake

Side dishes: Roasted chats with garlic, Rocket & Parmesan salad

