



Two Course \$69

Three Course \$87

Cellar Kitchen bread with whipped butter, olive oil and olives

ENTRÉE

Earl Grey smoked salmon, sour cream and pickled cucumber (gf)

Roasted scallop, chorizo, apple and radish

Game terrine with pickled onion, sourdough crisp

Salad of roasted beets, horseradish and candied walnut (gf, vg)

MAIN

Mayaru station Wagyu brisket, Anna potato, spinach and marrow (gf)

Dutch cream potato, caramelized onion and la dame pithivier (v)

Australian cod with prawn and bacon chowder (gf)

Honey spiced duck breast, red cabbage and fennel (gf)

Beetroot gnocchi with rainbow chard, crumbled stilton and hazelnut (v)

DIETARY GUIDE

(VG) Vegan (VGO) Vegan Option (V) Vegetarian (GF) Gluten Free

If you have any dietary requirements including food allergies or food intolerances, please let our team members know. Every care is taken to meet your dietary requirements; however, we cannot guarantee that food allergens will not be transferred through accidental cross-contact

Due to food being cooked to order, there may be a short wait during the busy periods

Sides \$12

Shoestring fries with truffle oil and parmesan (v)

Roasted carrots with honey and sesame (gf, vg)

Rocket, pear and parmesan salad with balsamic dressing (gf, v)

Broccoli with lemon and olive oil (gf, vg)

DESSERTS

Dark chocolate and salted caramel tart with mascarpone (v)

Barossa honey panna cotta, spiced quince and brandy snap (gf, v)

Rhubarb and apple crumble jersey cream (v)

Selection of local and international cheese served with lavosh and accompaniments

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