



MARBLE & GRAIN

MORT ST BRADDON

Walnut, avocado, feta tartlet

Venison & pork terrine, mustard pickles

Warm Bread, smoked butter, roast garlic rosemary oil

Veuve D 'Argent Blanc De Blanc NV

FRIED ZUCCHINI FLOWERS, goats cheese, beetroot (v)

Wine Suggestion: T'gallant Cape Schanck Pinot Grigio Glass \$12

SCALLOPS, prosciutto, carrot tzatziki, kataifi pastry

Wine Suggestion: Squealing Pig Sauvignon Blanc Glass \$12

PORK BELLY, eggplant relish, smoked tomato dressing (gf, df)

Wine Suggestion: Pike and Joyce Rose Glass \$13

BARRAMUNDI FILLET, baby corn, asparagus (gf)

Wine Suggestion: Devil's Lair Dance with the Devil Chardonnay Glass \$15

LOCAL LAMB LOIN, cauliflower couscous, romesco sauce, baby carrots

Wine Suggestion: Wynns 'The Gables' Cabernet Sauvignon \$12

PUMPKIN TORTELLINI, fiore di latte, baby capers (v)

Wine Suggestion: Smith & Hooper Merlot \$12

GRILLED SIRLOIN STEAK, duck fat potatoes, bordelaise sauce (gf, df)

Wine Suggestion: Clonakilla Hilltops Shiraz \$16

CITRUS TART, vanilla bean ice cream, blueberries

DARK CHOCOLATE TORTE, sour cherry, hazelnut gelato

COCONUT PANNACOTTA, peach & strawberry

MINI RASPBERRY AND ROSE ECLAIR