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Second Autumn Menu 2018

FRASER ISLAND SPANNER CRAB

eschallot, cucumber & creme fraiche

SLOW ROASTED SMOKED BEETROOT

goat's cheeses, caramelised onion & yuba

CONFIT OF SPICED DUCK FROM YOUNG

charred celeriac, cranberry & mandarin

SPARKLING BLACK GRAPE & LEMON MYRTLE

TOASTED SOURDOUGH ICE CREAM

almond, pear & macerated muntries

\$95 per person

Dietary requirements can be accommodated given prior notice

'Best accompanying' wine from our list served on request

Additional cheese course: \$20 per serve