

the EURO

Entrees \$28

Quail and fig tartlets, whipped brie, tea and honey jelly, confit and pickled Chioggia beetroot

Fontina cheese soufflé, caramelised pecans and pumpkin, rocket shoots and pepperpress, buerre noisette

Ceviche of local kingfish, finger lime and mandarin caviar, avocado purée, sour dough crisps and petite herbs

Roasted lamb shoulder, rosemary gnocchi, Ligurian olives, slow roasted heirloom cherry tomatoes, maple-glazed bacc

Aioli of organic ricotta and truffle, picked spanner crab, pea tendrils, peas and zucchini, pea veloute and crispy pet

Free range duck and caramelised peach salad, shaved hazelnuts, pickled onion, heirloom radishes, parfait, watercr

Main courses \$42.50

Millyhill lamb rack, cavolo nero, confit shallots and garlic purée

Dry aged wagyu sirloin, horseradish mash, local farmed spring vegetables, honey infused parsnip purée

Roasted spatchcock, fricassée of fresh peas, broad beans and lettuce, pommes mousseline, chicken jus gras

Slow roasted milk fed veal, daube of cheek, pickled carrots, carrot mousse, truffled potato crisps and cress leaves

Caramelised heirloom beetroot and shallot tart, warm Locheilan brie, mustard cress and burnt caramel vinaigrette

Wild poached blue eye, organic baby kipflers and chorizo, sauce soubise, slow roasted cherry tomatoes and white bear

Sides \$10

Bitter leaf salad

Shoestring fries with aioli

Assorted spring green vegetables with shallot oil

Salted baby kipfler potatoes with horseradish butter

Desserts \$15