



SPRING 2021

entrée

House made sourdough bread, local olives, dukkah, SA evo			17
Soft cheese souffle, endive, pear & candy walnut, vincotto			17
Goat cheese and spring pea arancini with turmeric & honey mayo			19
Hervey Bay scallops, smoked bacon, caramelized leek, chilli & ginger oil	½ doz	19	1 doz 38

main

SA mussels with garden herbs tomato velouté, charred Clappis bread			33
House made potato gnocchi pan fried in butter & sage, sunchoke puree, salted ricotta			33
Prawn linguine with spicy rosé sauce & vodka			35
Lamb rump with smashed pea, cherry truss tomatoes, mint sauce			37
Free range chicken breast, truffle potato mash, asparagus, sunflower seed, gorgonzola			37

side

Roasted rosemary baby potatoes, confit garlic aioli			12
Seasonal roast vegetables, house made dukkah			12
Rocket & pear salad, candied walnut, balsamic glaze			13

dessert

Saffron panna cotta with red berries & pistachio praline			15
Raspberry, chocolate and hazelnut cheesecake (gf,vegan)			15
Affogato, vanilla ice cream, toffee & coffee bean shard, with liqueur of your choice			15
Chocolate Craquelin – Chocolate choux cream puff with crème mousseline, chocolate sauce, lavender ice cream, gold leaf			17.5
Strawberry Bavaois – Silky strawberry bavaois, shortbread crumb, coulis, torched meringue, gold leaf			17.5
Almond sponge and chocolate mousse encased in a dark chocolate sphere on a bed of coconut and shortbread crumble			17.5

– add melted chocolate for the delightful surprise!

Add a glass of the Eden Hill Opulence Riesling with dessert for \$8 a glass

Cheese board - please ask wait staff for selections available house made jam, seasonal fruits, nuts & house made bread

3 cheese selections – 35.00 Single cheese – 15.00 Selection of Two - 25.00 **gluten free bread/crackers are available on request.

Vegan options available on request

Chef **Sebastiano Romeo**