

# Dinner Menu



## Entree

### Salmon Parcel

\$21

Smoked Salmon envelopes apple, cream cheese, lemon zest, herbs, celery, served with a chilled pea & herb sauce, and a drizzle of herb oil. (GF)

### Goat's Cheese & Smoked Eggplant Balls

\$22

Crispy goat's cheese and smoked eggplant, with tamarind-cashew cream, herb oil, and black garlic aioli. (GF), (DFO), (V)

### Chef's Seasonal Tasting Plate

\$45pp

House-made specialties and local favourites,

*\*\*\*Paired with a glass of your choice of local wine or beer\*\*\**

Chicken liver pâté, Spiced apple & cranberry chutney, house pickles, Bred Co sourdough, cured meats, local cheeses, spiced caramel popcorn. (GFO)

## Mains

\$40

### Crispy Pork Belly

Served with cauliflower and fennel purée, fondant potato, red wine jus, spiced apple & cranberry chutney, and seasonal greens. (GF)

### Grilled Local Fish

\$40

Served with sliced new potatoes, buttered herb peas, leeks, herb oil, and a light lemon foam. (GF)

### Miso-Roasted Cauliflower Steak

\$34

Served with tahini-eggplant purée, fried leeks, and black garlic aioli. (GF), (V)

## Desserts

### Kaffir Lime Caramel Flan

\$18

Silky caramel flan infused with kaffir lime. (GF), (V)

### Poached Pear

\$18

Poached pear with chocolate sauce, and toasted peanuts. (GF), (V)

(GF) Gluten-Free, (DF) Dairy-Free, (VEO) Vegan Option, (V) Vegetarian, (GFO) Gluten-Free Option, (DFO) Dairy-Free Option.