

ENJOY A GLASS OF PIRIE SPARKLING

ENTRÉE

TIGER PRAWNS spiced cauliflower, garlic, herbs, lemon
WOOD FIRED LAMB SKEWERS tomato, labneh, sumac
MUSHROOM & TRUFFLE ARANCINI BALLS porcini puree, basil oil, parmesan

MAIN

CONFIT DUCK LEG burnt carrot puree, fennel & garlic sauerkraut, roasted tomato, cherry jus

MACADAMIA & HERB CRUSTED SALMON beans, heirloom tomato, olives, lemon & chimichurri

WOOD FIRED EYE FILLET honey roasted parsnips, black garlic, red wine jus

POTATO GNOCCHI local mushrooms, truffle, stracciatella, sage butter

DESSERT

TEXTURE OF CHOCOLATE mousse, macaron, soil, sorbet, sauce

BANOFFEE PIE banana, Coeur à la crème, honeycomb, caramel

AUSTRALIAN FARMHOUSE CHEESE FOR TWO quince paste, grapes, crackers, fruit bread, date & walnut log



12TH-16<u>TH FEBRUARY</u>

EMBERS