

Degustation

MENU

This is the default menu served to all guests. If you have dietary requirements, including vegetarian, vegan & gluten free, we need to know in advance.

Starter

Bellarine Smokehouse salmon pâté with train-made croutons, pickled apple, topped with roe.

Entrée

Jenkins & Sons prawns served with a miso & black garlic sauce, and pickled radish.

Primo

Oven roasted 'Chooks on the Rooke' chicken thigh served with creamed leeks, kipfler potatoes and chicken jus.

Secondo

Sous-vide Bird Rock Farm Porterhouse, creamy pepperry sauce and an Autumnal ratatouille.

Dessert

Creamy rosella Lard Ass brûlée served with biscotti made with Otway Walnuts.

Vegetarian

MENU

Please let us know in advance if you would like the vegetarian menu for one or all courses. If, due to religious or dietary preference, you cannot eat the meat offered in the Degustation Menu, it will be substituted with the corresponding vegetarian option below.

Starter

Caramelised onion mousse with train-made croutons,
and pickled apple.

Entrée

Lightly fried and spiced fondant potato
served with a miso & black garlic sauce, and pickled radish.

Primo

Pan-fried eggplant served with creamed leeks,
kipfler potatoes and white wine jus.

Secondo

Field mushroom 'steak', creamy pepperberry sauce
and an Autumnal ratatouille.

Dessert

Creamy rosella Lard Ass brûlée served with
biscotti made with Otway Walnuts.