

Degustation

MENU

Lonsdale Tomato & Barongarook Pork

Green tomato relish, ricotta, pickled cucumber, candied bacon
Light House olive oil, basil

GF

Mt Moriac Beef

House cured Bresaola, celeriac remoulade, watercress

GF

Farmer's Harvest Sweet Corn

Whipped sweet corn Panna Cotta with charred sweet corn salsa,
parmesan, cumin-salted popcorn and corn bread

GF

Barongarook Pork Belly

Crispy pork belly, beetroot gel,
apple and saffron chutney, potato galette

GF DF

Otway View Farm

Slow roasted lamb, ancient grain salad, za'atar,
buttermilk, mint

Lard Ass & Wattle Grove

Crème fraîche and black pepper parfait, honey roasted quince,
ginger shortbread

Vegetarian

MENU

Lonsdale Tomato

Green tomato relish, ricotta, pickled cucumber,
Lighthouse olive oil, basil

GF

Italian Fried Tofu

Rosemary and juniper fried tofu, celeriac remoulade, watercress

GF

Farmer's Harvest Sweet Corn

Whipped sweet corn Panna Cotta with charred sweet corn salsa,
parmesan, cumin-salted popcorn and corn bread

GF

Samosa Croquette

Pumpkin and turmeric spiced croquette, beetroot gel,
apple and saffron chutney, potato galette

GF DF

Sumac roasted cauliflower

Ancient grain salad, za'atar,
buttermilk, mint

Lard Ass & Wattle Grove

Crème fraîche and black pepper parfait, honey roasted quince,
ginger shortbread