

First

Soup – Duck consommé with wild saffron milk caps
13

The Redesdale regional produce plate
15

Wood fire oven smoked Axedale organic free range pork belly with pomegranates
14

Second

Cloth bound cheddar & leek tart, feijoa chutney, pureed peas
25

Coffee cured duck breast, celeriac mash, strawberry guava
28

Indian spiced salmon fillet, chickpea, peach chutney, raita
29

Roast chicken breast & winter vegetables, rosemary glaze
27

Porter House (350 grams)
Tallarook 100 day grain fed beef, served with coleslaw,
hand cut chips, sauce hollandaise
30

Sides

Salad – rocket, pear, hazelnut / Roasted chat potatoes / Brussels sprouts & bacon
7

Finish

Feijoa meringue pie
10

Apple & rhubarb crumble
10

Soft centered chocolate pudding, double cream
11

Regional cheese board, house made bread
15

The Redesdale – seasonal produce from our gardens:

Basil, bay leaf, broad beans, celery, chives, coriander, dill, garlic, Greek oregano, Italian parsley, leek, Lebanese cucumber, lemon grass, lettuce, mint, nasturtiums, pumpkin, rhubarb, rosemary, sage, strawberry, strawberry guava, thyme, tomato