

First

Parisian gnocchi, king prawn, scallop, bacon, green bean, beetroot reduction
17

Vitello Tonnato

Poached veal, tuna mayonnaise, capers, white anchovy
16

The Redesdale regional produce plate
16

Pan seared chicken livers, bacon, onion, crouton
13

Second

Tart of Jerusalem artichoke, silverbeet, goat cheese
25

Regional Lamb – Grilled cutlet and noisette, pistachio, fetta, mint,
pea puree, fried polenta
30

Mirror dory, braised tomato, fennel, roast pumpkin, creamed leek
29

Duck – coffee cured breast, caul wrapped confit, kipfler potato,
garden pea, tangelo glaze
32

Rib Eye (450 grams)

Sutton Grange grass fed Angus/Limousin cross, three week dry aged beef
served with potato gratin, green beans
39

Sides

Salad – rocket, pear, hazelnut / Roasted kipfler potatoes / Garlic green beans
7

Finish

Tahitian lime tart, coconut ice-cream
11

Pear and walnut tarte tatin, cinnamon ice-cream
11

Crème brulee with macerated strawberry
11

Chocolate semifreddo, espresso jelly
11

Locheilan farm house cheese – cheshire and triple cream
18

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.