

**Week 158 Menu**

**Here now:** Apples, kohlrabi, radish, cabbage

Puffed amaranth and millet bread, Yellingbo olive oil	6
Kitchen cures and preserves plate	34
House made stracciatella, Unearthed mushrooms, roasted cabbage, miso	26
Heidy's Turkey en croute, gentleman's relish, celery mostarda	30
Batlow Green Star apple, Estate honey, truffle, house ricotta, crumpet	26
Gnocchi agrodolce, garlic, shallots, fennel, pork sausage, black olive	32
Smoked beetroot risotto, hung yoghurt, crushed pepitas, herbs	32
Saddletail Snapper fillet, braised greens, burnt butter, capers, lemon	40
Gippsland lamb backstrap, cauliflower, burnt onion, bone marrow sauce	42
Potato galette, mustard cream, buttered leeks, thyme	18
Lemon brûlée tart, tonka bean custard, bay leaf	19
Roast Batlow Green Star apple, olive oil cake, almond, white chocolate	19
Ice-cream or sorbet	5
Cheese plate and accompaniments	34

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**\$75/person four courses**

**\$95/person six courses (includes sweet course)**

Choose either four or six courses designed by the kitchen with all dietary needs taken into consideration. Dishes will be based on the dining room menu.

**Matched wines**

**\$60/person four courses**

**\$75/person six courses**

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