

Celebration

\$50 TWO COURSES
\$55 THREE COURSES

**Vegetarian and dietary options available*

Coopers Pilsner Damper (v)

sea parsley | garlic butter

TASTING PLATE:

Tarte Tartin (v)

beetroot | caramelised onion | feta | smoked nuts

Roast Pork Croquette

aged mustard crème fraîche

Pepperberry Squid (gf)

San José chorizo | pickled vegetables

Free Range Chicken Breast

San José pancetta | pearled barley | wild mushrooms | brussel sprouts

Oven Roasted NT Barramundi (gf)

kipfler potato | crispy capers | charred broccoli | native citrus sauce

South Australian Pork Belly (gf)

*Kakadu plum | Barossa bacon | savoy cabbage | green apple salad
pork skin crumble*

TASTING PLATE:

Apple Brûlée

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Chocolate Tart

citrus salad

Toasted Meringue

seasonal fruit