

# À LA CARTE MENU

## STARTERS

### TOASTED COBB LOAF \$15.50

Toasted Cobb loaf served with whipped honey miso butter (V)

### HOUSE MARINATED OLIVES \$9.90

House marinated olives, whipped fetta, crouton, dukkha (V, GF)

## ENTRÉE

### MUSHROOM TOSTADA

Braised wild mushrooms in a Mexican mole sauce with jalapeno salsa verde, aged grana Padano, iceberg, crispy corn tortilla (VO)

### SPLIT KING PRAWNS

Grilled king prawns with xo butter, pickled fennel, green papaya, chorizo crumb (GF)

### CHICKEN KATSU

Panko crumbed chicken, Prosciutto San Danielle, compressed watermelon, fetta, green tarragon sauce

## MAINS

### MASTER STOCK DUCK

Braised duck Maryland, house master stock, egg noodles, shitake, peanuts, garlic chives (LF)

### SAFFRON RISOTTO

Saffron risotto, fried nettle, asparagus, walnut (V, GF)

### LAMB BACKSTRAP

Smashed green peas, whipped fetta, puffed rice, kipfler potato, tendrils, fig jus (GF)

# À LA CARTE MENU

## DESSERTS

### CHURROS

Crispy fried churros, smoked chilli chocolate, cinnamon sugar (V)

### GOATS MILK PANNA COTTA

Goats milk panna cotta, friand, rhubarb, miso caramel (GF)

## SIDES

**BUTTERED GREENS, MISO, HONEY \$8.00**

**ROASTED KIPFLER, CONFIT GARLIC, THYME \$8.00**

**PEAR, FRISE, WALNUT, GRANA PADANO, SHALLOTS \$8.00**

### LIQUEUR COFFEE \$14.00

Double shot of Two Seasons coffee Liqueur of your choice:  
Kahlua, Frangelico or Bundaberg Rum. Topped with fresh cream.

### AFFOGATO COFFEE \$17.50

Two Seasons espresso coffee, house made Vanilla Bean ice cream with a shot of Liqueur:  
Baileys, Frangelico, Vanilla Galliano, Tia Maria or Kahlua



**2 Course Meal** - Your choice of entrée & main or main & dessert.

**3 Course Meal** - Entrée, main & dessert.

*Starters & sides are additional.*

GF - Gluten Free   LF - Lactose Free   V - Vegetarian   VO - Vegetarian Option Available