

# SEASON

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DRINK. DINE.

**2 Course Menu - \$70 p.p**

**Choose 1 Small Plate and 1 Large Plate**

**3 Course Menu - \$90 p.p**

**Choose 1 Small Plate, 1 Large Plate, 1 Dessert**

## **Small Plates**

Byron Bay Burrata, Marinated Tomatoes, Aged Balsamic, Sourdough

Sesame Tuna, Horseradish, Soy, Wakame, Ginger

Wild Mushroom Arancini, Black Garlic Aioli

Tempura Oysters, Chili Mayo, Ponzu, Tobiko

Sticky Pork Belly, Hoisin Glaze, Chili Jam

Slow Cooked Lamb Ribs, Smokey Bourbon Glaze, Green Onions

## **Large Plates**

Grass Fed Beef Fillet, Potato Gratin, Greens, King Brown Mushrooms, Jus

Market Fish of the Day, Shaved Fennel, Baby caper, Dill Butter, Stuffed Zucchini Flower

Free Range Chicken, Sweetcorn Custard, Scorched Tomatoes, Sweet Potato Puree

Slow Cooked Lamb Shank, Creamed Mustard Leeks, Potato Mash, Gremolata, Jus

Seafood Marinara, Linguini, Tomato, Basil, Lobster Bisque, Olive Oil

Bangalow Pork Chop, Granny Smith Compote, Watercress, Pan Juices, Honey Sweet Potatoes

## **Dessert Plates**

Chef's Cheese Selection, Quince Paste, Dried Fruit, Lavosh Cracker

Vanilla Creme Brulee, Orange Almond Biscotti