



menu

entrée

Shiitake Consommé with prawn and water chestnut wonton, chilli oil and watercress	\$17
A carpaccio of scallop dressed with caviar, cabernet vinegar and young tender leaves	\$18
Lightly warmed Milawa Ceridwen with a raw salad of zucchini, walnut and basil	\$17
Twice baked Gruyere Soufflé` on a cinnamon flavoured ox-tail braise with Heathers' Silver beet	\$20
Ballotine of Milawa Quail on thyme scented puy lentils and a light celery nage	\$22
House made charcuterie with a selection of cured meats, mustard, relish, cornichons and toasted brioche (serves 2)	\$28

main

Roasted Saltbush Lamb Rump on a olive paint with ratatouille	\$32
Zucchini, Apple and Rosemary Raviolo in a light carrot broth with remoulade	\$27
A white wine braised Nug Nug Goat with black cabbage and swedes in its own braising juices	\$28
Grilled Wagyu sirloin with confit fennel, kipflers and sautéed morels with a mustard cream sauce	\$35
Pan-fried Whole Mountain Trout with green beans, toasted flaked Almonds on vierge dressing	\$29
Sausage of Milawa Duck and Welsh Black Beef, buttery leek tart and cauliflower puree	\$30

sides

Steamed and seasoned greens	\$8
Dressed leaves of Cos	\$8
Mushrooms baked with thyme	\$8
Rosemary scented roast kipfler	\$8