

FRESH COUNTRY LOAF FOR THE TABLE

WHIPPED HOUSE SMOKED FETA, DUKKAH, BALSAMIC OLIVE OIL.

ENTREE SELECTION

QUAIL WA-ITALIAN

MARINATED QUAIL PAN SEARED & STACKED WITH MELTED FETA, SPINACH & SUN DRIED TOMATO. FINISHED OFF WITH PINE NUTS, FRESH BERRIES, MICRO LEAVES & HONEY SOY BALSAMIC REDUCTION

OCEAN TROUT

BLOOD ORANGE & BEETROOT CURED OCEAN TROUT, CREME FRAICHE, ASIAN MICRO GREEN SALAD & FINGER LIME PEARLS

MAIN SELECTION

SPRING LAMB RIBS

SMOKED SLOW COOKED FOR 12 HRS SERVED WITH SAUTÉED BEANS, ALMONDS, ROASTED BABY HEIRLOOM CAPSICUMS PRESERVED LEMON & TZATZIKI

TWICE COOKED ASIAN DUCK

SLOW COOKED IN AN ASIAN MASTER STOCK , FINISHED IN THE OVEN FOR CRISPY SKIN. SERVED WITH A TAMARILLO & ASIAN LEAF SALAD, LOTUS ROOT CHIPS.

WILD CAUGHT BARRAMUNDI

PAN SEARED CRISPY SKIN BARRAMUNDI PAIRED WITH A CELERIAC & SPANNER CRAB RÉMOULADE, FINISHED WITH A MIZUNA, PEAR & FENNEL MICRO SALAD.



Rockin' The Valli

