



Menu

5 Plates + Dessert	75pp
4 Plates + Dessert	65pp
3 Plates Monday to Friday only	48pp

Seppeltsfield Wine Experience

Apera, white, red, fortified	45pp
White, red, fortified	35pp

Kingfish, beetroot, crème fraiche, rye

Cauliflower, pumpkin, walnuts, chilli

Brussels sprouts, chicory, stracciatella, capers

Rapini, cheddar and spelt pie

Spanish rice, snapper, leeks, raclette

Smoked pork jowl, savoy, fermented grain

Black Angus Sirloin, turnips, charred onion

Lamb, chickpeas, currants, cavolo nero

Charred apple, barley, chickpea praline, yoghurt ice cream

Chocolate and dark rum doughnut, walnuts, rye

Cream Catalana

Pyengana cloth Cheddar, Eccles cake

Hard, cow's milk

Tasmania

HEAD CHEF SAM SMITH