



### Menu

6 Plates including dessert	75pp
5 Plates including dessert	65pp
3 Plates Monday to Friday only	48pp

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### Seppeltsfield Wine Experience

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

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Kingfish, beetroot, rye

Cauliflower, pumpkin, walnuts, chilli

Brussels sprouts, chicory, stracciatella, capers

Rapini, cheddar and spelt pie

Barramundi, leek, radish, caper leaves +5pp

Gnocchi, oyster mushrooms, Mojama

Quail, radicchio, lentils, almonds

Lamb, chickpeas, currants, cavolo nero

Dry aged Black Angus sirloin, anchovy butter, silverbeet +5pp

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Honey cake, charred apple, yoghurt ice cream

Chocolate and dark rum doughnut, walnuts, rye

Crèma Catalana

Pyengana cloth Cheddar, Eccles cake                      Hard, cow's milk                      Tasmania

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HEAD CHEF SAM SMITH