

HARVEST

Menu

Entrée

Hand-pulled Burrata, Katafi, unripe tomato sauce, basil oil, dehydrated olives (V)

Char-grilled Freemantle octopus, Romesco, warm Kipflers and chorizo crumbs (GF)

Sous-vide 'Windsor' duck breast, celeriac, bulgur wheat, cherries

'Kurobuta' pork loin, Hillbilly cider, braised fennel, Bilpin apple sauce, kohlrabi kimchi (GF)

Main

Roasted kumara and caramelised onion ravioli, sweet potato puree, preserved lemon, goat's curd (V)

Crisp skin Snapper, braised peas, herbs de Provence and pancetta and sea urchin butter (GF)

Sous-vide spring lamb, smoked eggplant puree, charred pencil leek, cumin Labneh, raisin jus gras (GF)

Wagyu rump mb4+, charred broccolini, black garlic emulsion, potato mille feuille,
bordelaise sauce (GF)

Dessert

VT backyard lemon tart, crème fraiche, lemon dust

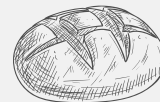
Chocolate avocado mousse, coconut tuille, orange jelly, honey comb (GF)(DF)

Eton mess of fennel meringue, raspberry sorbet, rose cream Chantilly, freeze dried raspberries

Selection of Artisan cheese, quince paste, Kurrajong lavash

2 Course \$69 | 3 Course \$89

vt garden lemons bilpin apples hillbilly cider kurrajong lavash bawen mountain sourdough



*If you have a food allergy or any special dietary needs, please notify one of our friendly staff.