

# HARVEST

## Menu

### Entrée

Hand-pulled burrata, rhubarb, manuka honey, candied ginger (V) (GF)

Hervey-Bay scallops, chilli lime romesco, hassel-back spud, Spanish olives

'Korobuta' pork medallion, fuyu persimmon, pomegranete jus (GF)

Young pea soup, chevre, spec crumb, pea shoots (GFO)

### Main

Hand-rolled ravioli of duck and pistachio, Hennessy, Morello cherry

Cone Bay barramundi, celeriac choucroute, caper berries, fennel nage (GF)

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

Wagyu Rump MB4+, asparagus, bone marrow brulee, fondant potato, bordelaise sauce (GF)

### Dessert

Decostruted passionfruit tart, crème fraiche, berries

Valrhona chocolate and buerre bosc pears cake, creme chantilly (DFO)

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

Maffra cloth-aged cheddar, Kurrajong lavosh, quince paste, honeycomb

2 Courses \$69

3 Courses \$89

### Sides

Sweet Potato Fries with Aioli \$8

Rocket, Parmesan & Pear Salad \$8

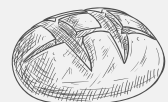
*Villa Falgo garden lemons*

*Bilpin apples*

*Hillbilly Cider*

*Kurrajong Lavosh*

*Bawen Mountain sourdough*



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