

HARVEST *Menu*

Entrée

Braised Quail

Sweet Potato Fondant | Black Grapes | Rye Crisps | Goat milk curd

Harvey Bay Prawn

Salt baked celeriac | Roasted Hazelnut & Celeriac puree | Squid Ink tuille

Berkshire Pork

Sweet Pea Tartare | Pickled Cipollini | Banana Shallots | Jus Gras

Hand-pulled Burrata (V)

Fennel & Paprika Cauliflower | Pumpkin Puree | Petite Bouche | Pomegranate

Main

Fillet of Wagyu mb6+

Eggplant & Nutmeg Puree | Young Beets | Heirloom carrots | Egmont crisp

Pyrenees Lamb Chops

Potato Fondant | Asparagus | Bordelaise

Windsor Duck and Pistachio Ravioli

Sour Cherries | Pistachio Butter | Chevre

Pan-seared Barramundi (GF)

Crushed Young Potatoes | Wild Mushrooms | Vongle Nage

Dessert

Strawberries & Cream (GF)

Meringue Shards | Macerated strawberries | Thyme Mascarpone

Valrhona Chocolate Mousse (GF)

Rosemary | Orange | Hazelnut Praline

Ricotta Slice

Cherry Sorbet

Mafra Cloth-aged Cheddar

Honeycomb | Kurrajong Lavosh | Quince paste

2 Courses \$69 | 3 Courses \$89

Villa Thalgo garden lemons



Bilpin apples



Hillbilly Cider



Kurrajong Lavosh



Baven Mountain sourdough



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