



SMALL PLATES

Our Small Plates are designed as a small entrée or select several to share.

Gippsland goats cheese, Tasmanian pepper and red gum smoked eel panna cotta with rainforest pearl finger lime

Pan fried sardine fillets crusted with sea salt, Dorrigo pepper on a salad of green beans, potato, tomato & local cured olives

Carpaccio of salmon served with wasabi and native blood lime dressing

Crispy free range Otway pork belly on apple and pomegranate salad, Davidson plum coulis and balsamic glaze

Char-grilled field mushroom with creamy cous cous, sweet corn and mountain pepper puree

Organic chicken macadamia nut and muntrie berry galantine with red currant and cranberry jelly

Strawberry eucalyptus and soy glazed duck salad with water chestnuts and shitake mushrooms

Cold seafood salad of char-grilled calamari and prawns seasoned with lemon tea tree, garlic, ginger, beetroot and lemon myrtle cured kingfish and finger lime cocktail sauce