

HARVEST

Menu

Entrée

Hand-pulled Burrata (V)

Heirloom tomato, torched blood orange, sour cherry dressing

Hervey Bay Scallops

Celeriac foam, pickled cauliflower, charred eschalot, chestnut crumb

Hawkesbury Duck Breast (GF, DF)

Romesco, beetroot ribbons, sous vide witlof, beetroot jus

Kurobuta Pork Belly (GF)

Crackling, egg yolk emulsion, fennel puree, pickled carrots, calvados jus

Main

Za'atar Spiced Eggplant (Vegan)

Pearl couscous, arugula, tahini, pomegranate, mint

Lamb Shank Ravioli

Heirloom carrots, whipped chevre, sage noisette

Pan-seared Tasmanian Salmon (GF)

Purple potato, baby cos, orange beurre blanc, charred leek.

MB6+ Wagyu Rump

Cippolini soubise, confit chateau potato, mushroom duxelle, black kale

Dessert

Black Forest

Valrhona and Maraschino mousse, sponge, cherry jerky, chocolate soil

Bosc pear & Manuka honey tart

Pear sorbet, cremeux, honeycomb tuille

Passionfruit and Olive oil cake

Orange mascarpone

Mafru Cloth-aged Cheddar

Honeycomb | Kurrajong Lavosh | Quince paste

2 Courses \$75 | 3 Courses \$95

Sides \$12 each

Truffle Fries (V) served w Grana Padano

Rocket, Pear & Parmesan Salad

Maple Roasted Butter Pumpkin (GF) served w paprika cream & toasted pepitas

Charred Brussel sprouts (GF, DF) served w pancetta, orange zest & chestnuts

Villa Thalgo garden lemons



Bilpin apples



Hillbilly Cider



Kurrajong Lavosh



Bavarian Mountain sourdough



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