



cracked pepper

RESTAURANT

Complimentary glass of de luliis Sparkling & a canapé

Hot, crusty bread roll with dukkah & local olive oil

Entrée Selection

Tempura-battered prawns with summer vegetables, wasabe paste & a soy & mirin dipping sauce

'Caprese' salad of warm local organic tomatoes, Binnorie Dairy fetta, fresh basil & roasted pine nuts

Seared scallops & twice-cooked local duck with glass noodles, sweet soy, ginger & toasted sesame

Warm salad of coconut & lime poached local chicken with bean shoots, cucumber, chilli & roasted peanuts

Main Selection

Crispy-skinned Atlantic salmon fillet 'Nicoise' with steamed chats, aioli, local beans, olives & poached quail eggs

Slow-roasted Byron Bay black Berkshire pork belly with hints of lemon, garlic, roasted fennel & chilli on Melzanne

Deboned Nulkaba Farm quail crusted with fresh mint, parsley, paprika & lime with slow-roasted balsamic tomato cheeks

Char-grilled Hunter beef fillet with fresh horse-radish cream & quinoa-stuffed field mushrooms topped with crispy bacon

Dessert Selection

Silky dark chocolate pannacotta with berry compote, chocolate shavings & crunchy chocolate & pistachio 'dirt'

Summer Fruit Sensation: Mango, passionfruit & pineapple 'trifle' with marshmallow cream

Warm caramelised banana tartlet with hints of spice & crème fraiche ice cream

Branxton brie, Milawa Blue & Hunter Belle aged cheddar with our quince paste, fresh apple slices, wattle seed lavoche & toasted organic fruit loaf

Leaf tea or espresso coffee with petite fours

2 courses \$68-; 3 courses \$80-

[Book here](#)

Vegetarian option

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Entrée Selection

Tempura-battered summer vegetables, wasabe paste
& a soy & mirin dipping sauce

'Caprese' salad of warm local organic tomatoes, Binnorie Dairy fetta,
fresh basil & roasted pine nuts

Warm stack of pan-seared Haloumi, Melzanne & slow-roasted Romas
with local roquette & Kalamata olives

Main Selection

Ricotta gnocchi on sautéed fresh tomato with chives,
local olive oil & shaved Pecorino

Baked field mushrooms stuffed with quinoa, semi-dried tomatoes
& shallots, topped with pepitas

Warm salad of glass noodles with snow pea & bean shoots, chilli tofu,
sweet soy, ginger & toasted sesame

Dessert Selection

Silky dark chocolate pannacotta with berry compote, chocolate shavings
& crunchy chocolate & pistachio 'dirt'

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