



## WINTER MENU | JULY/AUGUST

'Ormlie' bread roll, whipped garlic & herb butter, mixed seed & nut dukkah

Braised lamb shoulder ravioli, wild mushroom broth

Hot soup of the day, baked flatbread

Yellow fin tuna, furikake, pickled wakami, shallots, wasabi

Slow braised beef cheek, mushrooms, polenta, herbed carrots, parmesan

Ovation lamb shortloin, red cabbage, charred onion, Black Pudding arancini

'Better Fishing' locally caught fish

Quinoa, baby beets, goats cheese, olive, greens

Orange chocolate dome, orange curd, chocolate soil, meringue

Warm sticky date & pumpkin pudding, miso mascarpone, caramel sauce

Apple & rhubarb crumble, vanilla bean ice cream

3 courses | \$60

HEAD CHEF **Andy Glover**