

THE ORCHARD

FOOD & WINE

APPERTISERS

- mount zero olives 5.5
- hickory smoked nuts 5.5
- ham hock croquettes, gribiche 8.5
- baked st marcellin *ceramique* (50% fat, cow's milk) 17.5

CHARCUTERIE

- copocollo 40g 13.5
 - saucisson 40g 13.5
 - navidul jamon 40g 15.5
 - terrine of the day 13.5
 - charcuterie selection 21.5
- served with pickled vegetables & toast

OYSTERS

- coffin bay (south australia) 3.0 ea
 - barilla bay (tasmania) 3.0 ea
- freshly shucked & served with shallot vinaigrette & lemon

ENTREES

- lightly cured kingfish, goats curd, fennel & preserved lemon 15.5
- crumbed globe artichokes, corella pear, rocket & truffled pecorino 15.0
- white onion & pyengana cheddar soup, crème fraiche & cress 14.5
- wild mushroom risotto, red wine, rosemary & goat's curd 17.5 / 25.5

MAINS

- pan fried blue eye trevella, celeriac & pumpkin gratin, caviar beurre blanc 31.5
- western plains pork belly, du puy lentils, black pudding & apple 30.5
- venison osso bucco, white polenta, king browns & sage 31.0
- roasted chicken breast & confit leg, cavolo nero, leatherwood carrots & jus gras 29.5

GRILL

- 200g sher wagyu sirloin (grade 5) 42.0
 - 250g darling downs eye fillet 33.0
- served with roast bone marrow & lemon OR Madeira jus & confit garlic

SIDES

- mixed leaf salad 6.0
- caprese salad 6.5
- potato gratin 6.0
- brussels sprouts & lardoons 6.5
- green beans & toasted almonds 6.5

DESSERT