

Chef's Shared Menu

Chicken mousse Éclair, black garlic, honey
French onion dip, celery stick, raisins

Woodfired sourdough, confit garlic
Beef ham, pineapple mustard horseradish cream
Soft curds, asparagus, kombucha, watercress

Flinders Island lamb, carrot, broccolini
Roast potatoes
Dressed leaves

Wattle seed chocolate mousse, salted caramel

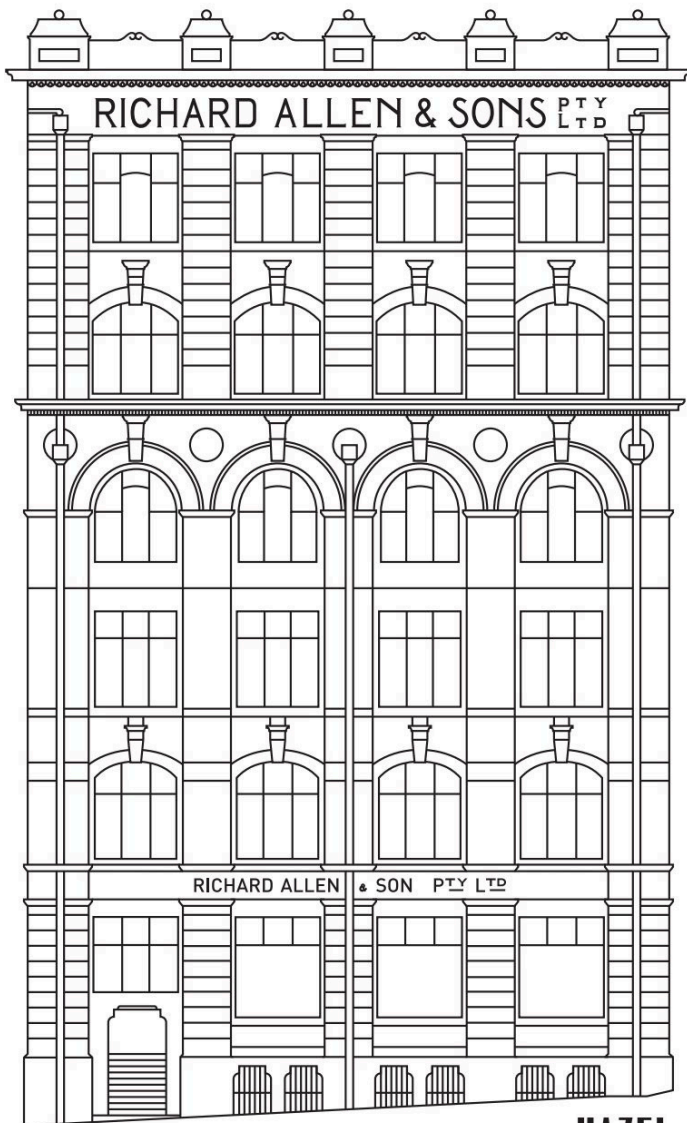
Additions + Upgrades -

Oysters \$6.5ea

Cheese selection \$38

Flinders Island scotch, sauce diane \$25pp

HAZEL



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