

Chef's Shared Menu

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

Woodfired sourdough, confit garlic
Wagyu ham, CGP tropea onion, anchovy
Soft curds, zucchini, kombucha, watercress

Flinders Island lamb, carrot, broccolini
Roast potatoes
Dressed leaves

White chocolate mousse, raspberry, pistachio

Additions + Upgrades -

Oysters \$6.5ea

Cheese selection \$38

Flinders Island scotch, sauce diane \$25pp

HAZEL