

3-COURSE MENU

Country style **sourdough** and whipped cultured butter

Starters to share

Woodhouse salumi board, a selection of four of Australia's finest cured meats, cheddar, house pickles, and our tomato focaccia loaf GF on request

Mains

Humpty Doo **barramundi**, king prawns, calamari, dashi broth, baby king browns and zucchini DF GF

Wood-grilled *Aylesbury* **duck breast**, leg, duck fat potato, beetroot, hazelnut and raspberry sauce GF

Gundagai **lamb back strap** GLQ #5+, lamb belly, Harcourt apple, potato, nettles and black garlic GF

O'Connor Beef **porterhouse**, #3 (pure grass-fed), 300 grams, accompanied with potato rosti, shallots, chives H GF

A selection of red wine jus, bearnaise sauce and mustard

Sides

Chef's selection of sides for the table

Dessert

Textures of chocolate: fondant, mousse, chocolate soil, chocolate nib tuille, gold chocolate delice, white chocolate ice cream GF

Creme caramel, shaved pear, caramelised pinenuts GF