

Bare Bones Society
From 6pm Friday and Saturday

To start

Ciabatta served warm with whipped smoked butter

Entrees

Blue swimmer crab, avocado mousse, tomato and herbs, gazpacho

Tartlet of confit tomatoes, caramelised onions and feta, aged balsamic

Roasted pork belly, pineapple, greens scorched in scallion oil, ginger aigre doux

Scallops baked in cumin and chive, vanilla cauliflower purée, cauliflower, almond and sourdough crunch

Mains

Pan fried snapper, buttermilk and potato purée, charred scallion, wilted greens, capers in almond nut butter

Parmesan, almond crusted Lilydale chicken stuffed with garlic and herb butter, salad of baby cos, Caesar dressing, crisp prosciutto, poached egg

Slow cooked lamb shoulder, black garlic and charred eggplant purée, carrots cooked over coals, hazelnuts and salt bush

Goats cheese ravioli, steamed zucchini flowers petals, sautéed fennel and zucchini stalks, tomato water, Vermouth and chervil veloute

Dessert

Bones death by chocolate: Chocolate sponge, mousse, ganache, double choc ice cream

Warm apple tartlet: Shaved apple, brown butter and walnut frangipani, brown butter and egnog ice cream

Entrée/Main for \$46 per person | Main/Dessert for \$40 per person

Entrée/Entrée/Dessert for \$48 per person | Entrée/Main/Dessert for \$58 per person