

Miche sourdough and cultured butter	6/ 9
Stuffed zucchini flowers tempura and tomato chutney	22
Roasted cauliflower, brown butter sauce, pine nuts and currants	22
Charred eggplant, whipped tahini, toasted almonds and mint oil	22
Vanilla burrata, marinated heirloom cherry tomatoes and pesto	29
Seared Canadian scallops, serrano ham sofrito and finger lime	30
Grilled Fremantle octopus, smoked tomato, white anchovy and kalamata olives	34
Green tiger prawn, confit garlic and herbs salsa	39
Tuna tartare, avocado puree, chipotle emulsion and crispy leeks	26
Pan-fried gnocchi, broad beans, lemon and brown butter	28
Fraser Isle spanner crab linguine, lemon, chilli and garlic	38
Ulladulla swordfish, roasted cherry tomatoes, brown butter and capers	40
Aquna murray cod, avruga and chives beurre blanc, petit herbs salad	42
Cheese burger 180g, cheese, house made pickles and fries	25
Pasture fed Sirloin 250g, sunflower puree, charred salsa verde	39
Pepes duck breast, baby beetroot escabeche and blackberries	42
Grain fed 400g Rib eye steak, Milawa blue compound butter	59
Paris mash	11
Fries, house made seasoning	9
Charred broccolini, vegan labneh, pepita seeds	14
Rocket salad, pears, walnuts and goats cheese	14

# Estate

VAUCLUSE HOUSE

Coconut mousse, caramelised white chocolate crumb, fresh berries, lemon sorbet	16
Limoncello semi freddo, hazelnut, torched meringue	16
Banoffee tart	18
Chocolate fondant, strawberries and vanilla ice cream	18
Bombe Alaska, berry coulis	18
Basque cheese cake, blueberry compote	14
Carrot cake, mascarpone cream	14