



## Summer Menu 3 courses \$55 per person

### Entrée

Chargrilled Allsun Farm heritage zucchini, baby squash, tomatoes,  
fresh burrata mozzarella salad, toasted rye crisps V

6 South Coast oysters natural on ice with native finger lime dressing

Fresh local fig + blue cheese tart, spiced pecan crumb, rocket salad + balsamic pearls V

Steamed mussels mouclade, leeks, curry leaves, crème fraîche, lime leaves

House smoked duck breast, fresh blackberries, red wine honey reduction, pickled fennel

Chargrilled whole Eastern king prawns, red onion salsa, avocado yuzu mayonnaise

### Main Course

Confit mountain pepper duck, potato rosti, tarragon green beans + sour cherry relish

Chargrilled lamb backstrap, spiced apricot chutney, baby herb salad,  
whey pickled cucumber, roosterkoek scone

Boxgum Grazing pork belly ramen, noodles, eggs, bok choy, shiitake, shallots

Beef fillet, brown butter potato mash, garlic sautéed mushrooms + spinach,  
fresh horseradish

Miso butter Atlantic salmon, sticky rice, red radish kimchi, sesame dressed Asian greens

Roasted beetroot tartare, cured egg yolk, beetroot sago crackers, red wine salt V GF

### Dessert

Strawberry + orange chilled soup, whipped citrus crème fraîche,  
fresh strawberry, charred orange segments, puff pastry discs

Bengali baked mango yoghurt, fresh mango mint salad, mango vanilla kulfi, ginger tuile

Rock melon sorbet, champagne granita, compressed mixed melon, chartreuse jelly

Ginger's Ferrero Rocher chocolate parfait, praline parfait, salted caramel,  
raspberry crumble, gold leaf

Cognac + star anise roasted plums, white chocolate panna cotta, dark chocolate tuile

Deconstructed ricotta cheesecake, pomegranate molasses roasted figs

### Add some extras

Sourdough bread or chargrilled garlic pesto bread \$4 (per serve 2 slices)

Chips with parmesan crumbs + rosemary salt \$10

Please note we are unable to split bills | 10% public holiday surcharge applies