

LIMESTONE COAST

TASTING MENU 2016

soup of the day served with bread
5.0 ^{gf}

apple wood smoked mixed grain, roasted beets,
merlot vinegar reduction, ROBE DAIRY labne ^{v+}
^{gf}
10.0

wild rabbit, MULLINGER PARK lentil salad, soul
projects curried almond granola ^{gf}
15.0

roasted leek, rosemary oil, baked LIMESTONE
COAST CHEESE CO's lady musgrave brie, bread
^{gf}
10.0

KALANGADOO ORGANIC apple crumble,
SPLENDID EGG custard
10.0

^{gf} = gluten free
^{v+} = vegetarian (can make vegan)