

PREMIUM DINING

Bookings essential for our premium dining experience.

Bread

Vienna loaf, French butter

Entree

Chicken croquette, cauliflower cream, red currant notes, sunflower crumble (GF)

Crisp bug, golden sesame, nori salad, gochujang mayo (GF)

Heirloom tomato, beetroot, pecan candy, tomato gloss (GF, DF, VG)

Main

Forest mushroom rolled chicken, potato cream, roasted carrot, hen glaze (GF)

Smoked aubergine, white bean reduction, tomato roast, quinoa crunch (GF, VG)

Stockyard beef terres, green pea mousse, buttered broccolini, jus (GF, DF)

The Kitchen

V vegetarian | VG vegan | GF gluten free | DF dairy free | GFO gluten free option | DFO dairy free option

PREMIUM DINING

Bookings essential for our premium dining experience.

Dessert

Lavender, crème caramel, leatherwood shine, almond biscotti (GF, V)

Espresso financier, hazelnut mousse, candy thyme crumble (V)

Cheese plate, glossed figs, carrot jam, lavosh (V)

PRICING

Single Course \$45

Main only

Two Course \$58

*Entree & Main or Main & Dessert**

Three Course \$69

Entree, Main & Dessert

**All diners must select the same combination.*

Please note all menus are subject to change and availability

V vegetarian | VG vegan | GF gluten free | DF dairy free | GFO gluten free option | DFO dairy free option

The Kitchen

the
kitchen
OLD GOVERNMENT HOUSE

the
kitchen
OLD GOVERNMENT HOUSE