

THE SOURCE

RESTAURANT



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| Norfolk Bay oysters served natural or with cucumber and Hendrick's Gin dressing | half dozen | \$17 |
| | dozen | \$34 |
| Flame-grilled vegetables, Tongola goat's curd, fresh herbs, black garlic | | \$18 |
| Baked figs, vine leaf, Grandvewe sapphire blue, walnut and sage, Moorilla vino cotto | | \$22 |
| Carpaccio of kingfish, fresh Shima wasabi, samphire, heirloom cucumber | | \$25 |
| Barbecued octopus with fregula salad mix, olives, basil and rocket | | \$25 |
| Seared scallops, textures of cauliflower, tomato and chorizo | | \$25/\$35 |
| Rabbit terrine, Moorilla wine-poached cherries, toast, leafy salad, cornichons, mustard | | \$25 |
| Rannoch Farm quail, wild rice, grapes, grappa | | \$25 |
| Ikejime tuna, fennel, olives, tomato, fino dressing, flavours of chorizo | | \$35 |
| Blue-eye trevalla, jamón, burnt lemon, capers in brown butter, leafy greens, parsley purée | | \$35 |
| Eye fillet, roasted beets, black quinoa, lentils, red wine vinaigrette | | \$38 |
| Barbecued lamb with smoked shoulder, porcini mushroom and spelt risotto, glazed root vegetables | | \$35 |
| Seared wallaby fillet and rump, smoked eggplant, orange and carrot purée, chermoula with pine nuts | | \$35 |
| Cannelloni filled with leafy greens and pine nuts in a creamy cheese sauce | | \$28 |
| Baked eggs, lentils, saffron tomatoes, scamorza, garlic, peas | | \$22 |

Menu is seasonal and changes daily

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| Tomato salad mix, Ashgrove feta | \$12 |
| Roasted baby potatoes with duck fat and rosemary | \$12 |
| Coconut and kaffir lime rice pudding, rum jelly, yuzu cream, black pearls | \$15 |
| Whisky baba, apple cider, spiced apple, cinnamon ice-cream | \$15 |
| Honey panna cotta, poached quince, pistachio crumb, poppyseed cake | \$15 |
| The Garden: flavours of blackberry, pistachio, chocolate praline, puffed rice, honeycomb, beetroot soil | \$16 |
| Ginger caramel parfait, Moo Brew Dark Ale chocolate mousse, macadamia salted caramel | \$16 |

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| Grandveve fresh curd | 1 cheese | \$10 |
| Coal River Farm triple brie | 2 cheeses | \$18 |
| Bay of Fires cheddar | 3 cheeses | \$25 |
| Grandveve sapphire blue | 4 cheeses | \$30 |

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