

EIGHTYEIGHT

With an emphasis on integrity of ingredient and nourishment all items on this menu are ethically sourced. They are organically grown on the property, gathered or acquired locally or sustainably farmed. These ingredients have been nurtured by nature, prepared with respect and cooked with love.

The meal that you eat is the culmination of every step in this important process, imbued with goodness.

Open for

Dinner on Wednesday & Thursday 17:30 – 21:30

High Tea on Saturday & Sunday 12:00 – 16:00

2 courses \$65

3 courses \$85

Menu is subject to change without prior notice and all price are inclusive of GST.

1.5% surcharge applies for the use of Visa and Master Cards 2.25% surcharge applies for the use of American Express and Diners Cards

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88 Entrées

Tasting plate of

Seared King Prawn, Avocado Mousseline, Trout Roe
Quail Leg & Breast, Smoked Baby Beetroots, Goats Cheese
Ricotta, Pine Nut, Honey & Basil Stuffed Zucchini Flower

OR

Cauliflower, Thyme & Garlic Soup, Basil Oil

88 Mains

Braised Local Beef Cheeks, Pumpkin & Thyme Puree, Sautéed Garden Vegetables, Port Jus

Wild Mushroom Risotto, Basil Oil, Parmesan Wafer

Crispy Skin Barramundi, Sauteed Kipfler Potatoes, Seasonal Greens, Cracked Pepper Aioli, Minted Mushic Peas, Lemon 3Ways

Crusted Lamb, Pear and Parmesan Crusted Lamb with Sweet Potato, Baby Broccoli, Port Jus

88 Dessert Tasting Plate

Tasting Plate Of Creamy Sago, Macerated Berries, Toasted Coconut & Strawberry & Vanilla Semi Fredo With
Black Olive Praline