



Tuki

Our brioche, Inglenook butter \$8

SNACKS

Smoked trout croquette, braised leek, herb mayo \$6
Escabeche of Tuki trout, sourdough, saffron aioli \$10
Tuki lamb parcel, romesco \$8
House made crumpet, whipped trout, faux bacon \$7
Our lamb sausage, relish, cress \$8

SMALL PLATES

Crudo of Tuki trout, cucumber, creme fraiche, nettle espuma
Freshwater crayfish ravioli, garden herbs, citrus emulsion
Kangaroo tartare, tuna cream, radish, potato crisps
Forest mushroom pithivier, garden greens, sauce merlot
Taste of Tuki (per 2 persons)

LARGE PLATES

Tuki lamb, celeriac cream, young carrots, lamb jus
Freshwater Tuki trout, kohlrabi, orange, native lime beurre blanc
Ricotta gnocchi, braised lamb, forest mushroom, truffle, pecorino
Butchers cut of MBS 7 Sher wagyu, potato gratin, onion, sauce robert
(\$20 supplement)

SIDES

Hand cut chips, smoked garlic aioli, malt vinegar \$12
Lettuce from our garden, tarragon emulsion, vinaigrette \$12

TO FINISH

Hand picked goldfields cheese, crackers and condiments (\$15 supplement)
Chocolate delice, salted caramel, white chocolate
Our lemon tart
Sheep's milk panna cotta, local berries, meringue

Pond package Menu

2 courses \$80pp

3 courses \$95pp

