



## TREAT YOURSELF TO ONE OF OUR “TRUST THE CHEF” SURPRISE MENUS.

Seasonal and locally sourced produce executed differently every week.

<b>2 COURSES FOR</b>	<b>\$40</b>
<b>3 COURSES FOR</b>	<b>\$49</b>
<b>5 COURSES FOR</b>	<b>\$62</b>

### ALTERNATIVE OPTIONS

<b><i>Glenfalloch Platter (2 guests minimum)</i></b>	<b>\$16 p.p.</b>
<b><i>Breads / Pork &amp; Chicken Terrine / Dukkah Butter / Dips / Smoked Fish / Cured meats / marinated Olives</i></b>	
<b><i>Vegetarian Platter (2 guests minimum)</i></b>	<b>\$16 p.p.</b>
<b><i>Breads / Crumbed Brie / Dukkah Butter / Dips / marinated Olives / Pickles / Salads / Spiced Nuts</i></b>	<b>Veg</b>

### DESSERTS **\$13.5**

***Lime Sabayon Tart***  
***Mango / Coconut / Passionfruit*** **\*\*GF**

***Winter Apple***  
***Tonka Bean / Otago Hazelnuts / Rhubarb***

***Dessert Tasting for 2*** **\$21.50**

***Homemade Ice Cream or Sorbet*** **One scoop \$5** **Two scoops \$8**

(\*GF/DF/V) our dishes are NOT generally executed for gluten- or lactose intolerant guests. The signed dishes can be adjusted. Please make sure to advise our staff accordingly to avoid allergic reactions.