



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

Seasonal and locally sourced produce executed differently every week.

2 COURSES FOR	\$40
3 COURSES FOR	\$49
5 COURSES FOR	\$62

ALTERNATIVE OPTIONS

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

DESSERTS **\$13.5**

Otago Hazelnuts & White Chocolate Mousse
Spiced Mandarin Sorbet / Citrus Fruits / Greek Yoghurt ****GF**

Cinnamon Donut
Callebaut Dark Chocolate / Pineapple / Salted Caramel

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.