



# THE INCHCOLM

BY OVOLO





Served alternate drop

## **ENTRÉE**

(Choose 2) Hiramasa kingfish, avocado, pickled fennel yarra valley salmon caviar Caprese salad, Noosa red tomatoes, burrata, basil oil Beetroot carpaccio goats curd olive soil Harvey Bay scallops, cauliflower puree, smoked paprika olive oil Pumpkin gnocchi roasted walnuts burnt noisette mustard fruits

Stuffed zucchini flowers pumpkin goats curd, salsa Verde Antipasto tasting plate

#### MAINS

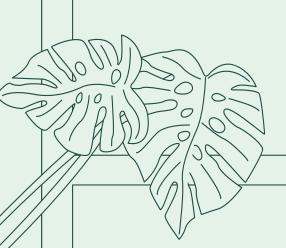
(Choose 2) Southern range striploin +3 marbling, potato skordalia, jus
Robbin's short rib celeriac puree, bulgogi sauce
72-hour twice cooked beef cheek, pomme puree, port wine reduction
Roast fillet Ora king salmon, peas and onion roasted witlof, bottarga
Sous vide lamb cutlets, smoked eggplant and mint yoghurt
Spiced roasted harrisa chicken supreme, little acre mushrooms, coriander jus Duck confit with roasted root vegetables rosemary olive oil Roasted eggplant miso glaze, daikon and radish

### **DESSERTS**

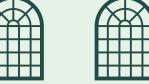
(Choose 2) Triple Chocolate cake, chocolate ganache, mascarpone cream Salted Caramel Tart, raspberry dust Classic Tiramisu Lemon meringue tart

> 2 Course \$75 per person

3 Course \$85 per person







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