

TRUST THE CHEF

2 course \$59 - Entrée, main

3 course \$69 - Entrée, main, dessert

ENTRÉE

Marinated olives ^{GF VGN}

Prawn cocktail - poached prawns, Marie Rose sauce, chives, butter lettuce ^{DF GF}

Baby cucumber, cashew cream, agrodolce ^{GF VGN}

Comte cheese and truffled mushroom gougheres, crème fraîche, roast garlic custard, truffle

Potato hash, crème fraîche, avruga caviar, chives ^{GF}

MAIN

Butcher's cut, dressed leaves ^{GF DF}

Chicken breast a la Dijon, shaved fennel, toasted buckwheat, fennel cream ^{GFO}

Grilled seasonal greens, confit shallot, burnt tomato salsa ^{GF VGNO}

Beef tallow fries, confit garlic aioli ^{GF DF}

DESSERT

Dark chocolate mousse, hazelnut praline, cherry gel, shaved chocolate ^{VGN}

ADD WINE PAIRING

Ask us about our sommelier's picks for today's menu

THE RETREAT

Lunch Menu | Monday - Saturday: 12-2:30pm | Sunday: 12-5pm

SMALL

Prawn Cocktail ^{GFO} 23
Poached prawns, marie rose sauce, chives, butter lettuce

Anchovy Pissaladière ^{DF} 21
Charcoal roasted Paddock baguette, burnt tomato salsa, shallot jam, anchovy, chives (3)

Duck liver parfait ^{GFO} 16
Port jelly, cornichon, radish, carrot herb, lavosh

Quiche Lorraine 16
Dressed greens, champagne vinaigrette

MAIN

Local grilled calamari ^{GFO} 42
Café de Paris butter, chorizo jam, sea herbs

Slow cooked beetroot and radicchio salad ^{GF VG} 24
Whipped goats cheese, orange segments, champagne vinaigrette, pickled shallot, macadamia crumble.
Add Confit duck + \$12

House made goats cheese and pea ravioli (3) ^{VG} 35
Clotted cream, confit garlic and shallot, saffron oil, parmesan crisp

Hibachi grilled lion's mane mushroom ^{GFO VGN} 36
Porcini dusted frites, onion jus, mustard leaf

Retreat Cheeseburger 32
150g wagyu beef, cheese, pickled shallot, marie rose, mustard, fries

8 Blossoms wagyu rump 250g ^{GF} 49
Beef tallow frites, bearnaise sauce or cafe de Paris butter

Market Fish ^{GFO} 35
Grilled dry aged fillet, fresh peas, smoked fish sauce, mint

SIDES

Beef tallow fries ^{VGN} ^{GFO} 14
Bone marrow aioli

Grilled seasonal greens ^{GFO VGN} 15
Confit shallot, burnt tomato salsa

Radicchio salad ^{VGN} 12
Dressed leaves, champagne vinaigrette, pickled shallot

CHEESE AND DESSERTS

Charcuterie 45
Selection of three local and imported cheeses from trusted affineurs, cured meats sliced in house, duck liver parfait, served with carrot marmalade, caperberries, cornichons, muscatels and lavosh ^{GF}
add olives 6

Assorted Cheeses ^{VG} 28

House-made milk soft serve, your selection of toppings ^{GFO VG} 16

Apple tarte tatin, house-made soft serve ^{VG} 17

Creme Caramel, milk tuille ^{GFO} 16

Dark chocolate mousse, hazelnut praline, cherry gel, shaved chocolate ^{GF VGNO} 16

Please advise staff of any allergy requirements

GF - gluten free | GFO - gluten free option | DF - dairy free
DFO - dairy free option | VG - vegetarian | VGO - vegetarian option
VGN - vegan | VGNO - vegan option

20% public holiday & 2% card surcharge