

TRUST THE CHEF

2 course \$69 - Entrée, main

3 course \$79 - Entrée, main, dessert

THE
RETREAT
— RESTAURANT & BAR —

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 ^{VGNO}

ADD WINE PAIRING

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

Please see staff regarding dietary requirements - vegetarian and vegan options available on request.

gf - gluten free | gfo - gluten free option | vg - vegetarian | vgo - vegetarian option | vgn - vegan | vgno - vegan option

THE
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We are open 7 days for breakfast and lunch from 8am
& Thursday through Saturday for dinner

APPETISER

Market Oysters

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|--|-------------------------|
| Natural, freshly shucked | ½ doz \$36 / 1 doz \$70 |
| Huitres Kombu vinaigrette | ½ doz \$38 / 1 doz \$75 |
| Huitres Kilpatrick - chorizo, pancetta | ½ doz \$40 / 1 doz \$78 |

Anchovy Pissaladiere

\$22

Charcoal roasted Paddock baguette, tomato, shallot jam, anchovy, chives (3) ^{DF}

Scallop ceviche

\$32

Finger lime, jamon consomme, cumquat, burnt lemon gel (3) ^{GF DF}

Comte cheese and truffled mushroom gougères

\$18

Crème fraîche, roast garlic custard, truffle (3) ^{VG}

Beetroot tart

\$11

Macadamia cream, port jelly, chervil, macadamia crumb (1) ^{VGN}

ENTRÉE

Prawn Cocktail

\$23

Poached prawns, marie rose sauce, chives, butter lettuce ^{GF}

Signature Black Beef tartare

\$32

Pommes gaufrettes, cured egg yolk, roasted bone marrow ^{DFO}

Duck liver parfait

\$16

Port jelly, cornichon, radish, carrot herb, lavosh ^{GFO}

Duck three ways

\$33

House cured duck prosciutto, duck & cumquat sausage, duck liver parfait, mustard leaf, carrot marmalade, lavosh ^{GFO}

+ Add pommes gaufrettes +\$5

MAIN

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|---|------|
| Grilled dry aged market fish Fresh peas, pancetta, smoked fish sauce, mint ^{GFO} | \$45 |
| Confit duck leg Cotechino sausage, white bean cassoulet, duck jus, pea tendrils ^{GFO DFO} | \$38 |
| House made goats cheese and pea ravioli Clotted cream, confit garlic and shallot, saffron oil, parmesan crisp (3) ^{VG} | \$36 |
| Hibachi grilled Lion's Mane mushroom Porcini dusted frites, onion jus, mustard leaf ^{GFO VGN} | \$36 |
| Local grilled calamari Café de Paris butter, chorizo jam, local sea herbs ^{GFO} | \$42 |

STEAK

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|---|-------|
| Signature Black MB3+ hanger steak 220g | \$49 |
| Signature black MB4+ rib eye 600g (30min+ wait time) | \$120 |
| Butcher's Cut Ask your waiter for today's specialty steak | \$MP |

All steaks are gluten free, served with beef tallow fries and choice of sauce:
Peppercorn, Café de Paris, bearnaise, bordelaise, mustards.

Truffle butter +\$8

Add extra sauce +\$3

SIDES

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|--|------|
| Beef tallow fries, garlic aioli ^{GFO VGNO} | \$14 |
| Confit carrots, pistachio, lavender honey, carrot herb ^{VG GFO} | \$15 |
| Grilled seasonal greens, confit shallot, burnt tomato salsa ^{GFO VGN} | \$12 |
| Crispy kipfler potatoes, garlic custard, nasturtium, Lard Ass crème fraîche ^{GF DFO} | \$18 |
| Roast beetroot, carrot marmalade, whipped goats' cheese, carrot herb ^{VGNO} | \$15 |
| Radicchio, dressed leaves, champagne vinaigrette, pickled shallot ^{VGN} | \$12 |

Please advise our wait staff of any allergy requirements.

CHEESE & DESSERTS

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| 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 |

DESSERT COCKTAILS & WINE

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|---|------|
| Espresso Martini | \$23 |
| Vodka, Kahlua, Retreat espresso, sugar | |
| Brandy Alexander | \$24 |
| Cognac, brown crème de cacao, cream, dark chocolate, orange | |
| Affogato | \$23 |
| House-made soft serve, Retreat espresso, Mozart dark chocolate liqueur, pistachio | |
| Dessert wines | 90ml |
| 2022 Inkwel 'Sweet Thing' Fortified Viognier - McLaren Vale, SA | \$18 |
| Sanchez Romate Pedro Ximenez - Jerez, Spain | \$15 |
| 2018 Carmes de Rieussec Sauternes - Fargues, France | \$18 |
| All Saints 'Rutherglen' Muscat - Rutherglen, Vic | \$16 |
| Yalumba 'Antique Tawny' - Barossa Valley, SA | \$17 |

Ask about our full drinks list

Tea and coffee available, plus additional dessert cocktails, wines & apéritifs