

## TRUST THE CHEF

2 course \$59 - Entrée, main

3 course \$69 - Entrée, main, dessert

### ENTRÉE

Marinated olives <sup>GF VGN</sup>

Prawn cocktail - poached prawns, Marie Rose sauce, chives, butter lettuce <sup>DF GF</sup>

Anchovy Pissaladiere, Paddock baguette, shallot jam

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

Potato hash, French onion cream, salmon roe, chives <sup>GF</sup>

### MAIN

Grilled Toulouse sausage, sauce verte, chive oil <sup>GF DF</sup>

Chicken breast a la Dijon, shaved fennel, toasted buckwheat, fennel cream <sup>GFO</sup>

Grilled seasonal greens, Provençal paste <sup>GF VGN</sup>

Beef tallow fries, confit garlic aioli <sup>GF DF</sup>

*Upgrade sausage to 8 blossoms wagyu rump - 15pp*

### DESSERT

Dark chocolate delice, whipped salted caramel, berry compote  
*Vegan option available on request*

### + ADD WINE PAIRING

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

*Please advise staff of any allergy requirements*

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

# THE RETREAT

### SMALL

Marinated Olives <sup>VGN</sup> 6/9  
small / large

Prawn Cocktail <sup>GFO</sup> 25  
Poached prawns, marie rose sauce, chives, butter lettuce

Anchovy Pissaladière <sup>DF</sup> 23  
Charcoal roasted Paddock baguette, burnt tomato salsa, shallot jam, anchovy, chives (3)

Chicken Liver Mousse <sup>GF</sup> 22  
Beetroot gel, potato hash (3)

Jerusalem Artichoke <sup>VGN</sup> 18  
Rye and olive soil, native herbs

### MAIN

Roasted Winter vegetable and radicchio salad <sup>GF VG</sup> 26  
Whipped goats cheese, orange segments, champagne vinaigrette, pickled shallot, pistachio dukkah  
Add Confit duck + \$13

Local mushroom ragu (3) <sup>VG</sup> 32  
Gemelli pasta, grana padano, saffron oil

Quiche Lorraine 21  
Dressed leaves

Retreat Cheeseburger 33  
150g wagyu beef, cheese, pickled shallot, marie rose, mustard, fries

8 Blossoms wagyu rump 250g <sup>GF</sup> 52  
Beef tallow frittes, bearnaise or bordelaise sauce

Market Fish <sup>GFO</sup> 36  
Grilled dry aged fillet, seasonal accompaniments

### Lunch Menu

Wednesday - Saturday: 12 - 2:30pm

Sunday: 12 - 4:30pm

20% public holiday & 2% card surcharge

### SIDES

Beef tallow fries <sup>VGN GFO</sup> 16  
Confit garlic aioli

Grilled seasonal greens <sup>GFO VGN</sup> 18  
Provençal paste, smoked paprika oil, olive crumb

Radicchio salad <sup>VGN</sup> 13  
Dressed leaves, champagne vinaigrette, pickled shallot

### CHEESE AND DESSERTS

Charcuterie 48  
Selection of three local and imported cheeses from trusted affineurs, cured meats sliced in house, served with carrot marmalade, caperberries, cornichons, muscatels and lavosh <sup>GF</sup>  
Add olives +6

Cheese by the slice, crispbread <sup>VG</sup> 13  
Blue, pickled walnuts 14  
Comte, carrot marmalade 13  
Brie, muscatels 34  
All cheeses

House fior de latte soft serve, your selection of toppings <sup>GFO VG</sup> 17

Seasonal fruit tarte tatin, calvados caramel, house fior de latte soft serve <sup>VG</sup> 18

Meringue, poached fruit, citrus curd, clotted cream, pineapple sage <sup>GF</sup> 18

Dark chocolate delice, feuillantine, whipped salted caramel 19  
*Vegan option on request*