

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 I}

Anchovy Pissaladiere, Paddock baguette, shallot jam ^{GFO DF I}

Comte cheese and truffled mushroom gougheres, crème fraîche,
roast garlic custard, truffle ^{VG}

Potato hash, French onion cream, salmon roe, chives ^{GF I}

MAIN

Grilled Toulouse sausage, sauce verte, chive oil ^{GF DF}

Chicken breast a la Dijon, shaved fennel, fennel cream ^{GF}

Grilled seasonal greens, Provencal paste ^{GF VGN}

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

Upgrade sausage to 8 blossoms wagyu rump - \$15pp

DESSERT

Dark chocolate delight, feuillantine crumble, berry compote,
whipped salted caramel ^{GFO}

Vegan option available on request

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 | vgn - vegan option

A - australian seafood | I - imported seafood | M - mixed origin seafood

THE RETREAT

— RESTAURANT & BAR —

We are open Thursday through Saturday for dinner

WINE PAIRING

Great food deserves great wine.

Let our sommelier guide you through a curated wine pairing designed to complement each course. Discover exceptional wines hand-selected to elevate the flavours of your meal.

ENTRÉE

Market Oysters ^{GF A}

Natural, freshly shucked, lemon
Chardonnay mignonette

½ doz \$36 / 1 doz \$70
½ doz \$38 / 1 doz \$75

Marinated Olives

small \$6 / large \$9

Anchovy Pissaladiere ^I

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

\$23

Roasted Jerusalem artichoke

Rye and olive soil, native herbs ^{VGN}

\$32

Comte cheese and truffled mushroom gougères

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

\$21

Whipped Goat's cheese tart

Brik pastry, pickled grapes, honey, lemon thyme (1) ^{VG}

\$11

Prawn Cocktail ^I

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

\$23

Chicken liver mousse

Beetroot gastrique, potato hash (3) ^{GF}

\$22

MAIN

Grilled market fish ^M Seasonal accompaniments ^{GFO}	\$46
Confit duck leg French lentils, duck a l'orange sauce ^{GFO DFO}	\$41
Local mushroom ragu Gemellipasta, grana padano, saffron oil ^{VG}	\$32
Miso glazed pumpkin Whipped maple tofu, toasted hemp seeds, hemp milk, local saltbush ^{GFO VGN}	\$30

STEAK

8 Blossoms wagyu rump 250g Beef tallow fries, your choice of sauce	\$52
Butcher's Cut (Ask your waiter for today's specialty steak) Beef tallow fries, your choice of sauce	\$MP

TO SHARE

Signature black MB4+ rib eye 600g (30+ min wait time) Choice of two sides and two sauces	\$130
All steaks are gluten free Sauces: bearnaise, bordelaise, compound butter of the week, mustards. <i>Add extra sauce +\$3</i>	

SIDES

Beef tallow fries, confit garlic aioli ^{GF VGNO}	\$16
Roasted baby carrots, fava and carrot top puree, goat's cheese, pistachio dukkah ^{GF VG}	\$18
Grilled seasonal greens, Provencal paste, smoked paprika oil, olive crumb ^{GF VGN}	\$18
Radicchio, dressed leaves, champagne vinaigrette, pickled shallot ^{VGN GF}	\$14

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