

TRUST THE CHEF

2 course \$59 | 3 course \$69

ENTRÉE

- Marinated olives GF VGN
- Prawn cocktail - poached prawns, Marie Rose sauce, chives, butter lettuce DF GF I
- Anchovy Pissaladiere, Paddock baguette, shallot jam DF GF I
- Pork and chicken terrine, cranberry, pistachio, cornichons, seeded mustard, Paddock baguette GFO
- Potato hash, French onion cream, salmon roe, chives GF I

MAIN

- Grilled market fish, seasonal accompaniments A
- Provencale style roast chicken, romesco sauce, celeriac remoulade, mustard greens GF
- Dressed leaves, pickled shallot, champagne vinaigrette GF VGN
- Beef tallow fries, confit garlic aioli GF DF

Upgrade market fish to wagyu flank - 20pp

DESSERT

- Dark chocolate nemesis cake, hazelnut crèmeux, marscapone cream, blueberry GF
- Vegan dessert option available on request

+ ADD WINE PAIRING

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

SMALL

- Marinated olives | small / large VGN GF 6 / 9
- Prawn cocktail GF 25
- Poached prawns, Marie Rose sauce, chives, butter lettuce
- Anchovy Pissaladière (3) DF GFO I 23
- Paddock baguette, burnt tomato salsa, shallot jam, anchovy, chives
- Pork and chicken terrine GFO 19
- Cranberry, pistachio, cornichons, seeded mustard, Paddock baguette
- Hibachi grilled mushroom medley VGN 21
- Courgette purée, capsicum emulsion, porcini powder
- Comté cheese & truffled mushroom gougères (3) VG 21
- Crème fraîche, garlic & parmesan custard, grana padano, truffle oil
- Tomato tarte tatin 26
- Stracciatella, dressed frisée, vincotto VG

MAIN

- Beetroot & radish salad GF VGN 26
- Dressed leaves, goat's curd, compressed melon, strawberry & beetroot gel, pistachio dukkah. Add Confit duck + \$13
- Charred chermoula sugarloaf VGN GF 29
- White bean purée, carrot herb, crispy shallot
- Lemon & ricotta gnudi VG 32
- Seasonal vegetables, beurre noisette, spinach & pea purée, goat's curd, grana padano
- Quiche Lorraine, dressed leaves 22
- Retreat Wagyu Cheeseburger, 150g 33
- Cheese, pickled shallot, Marie Rose, mustard, fries, Paddock pumpkin bun
- Sanchoku wagyu flank MB5+ 250g GF 55
- Beef tallow fries, béarnaise or bordelaise sauce
- Grilled Market Fish, seasonal accompaniments GFO A MP

SIDES

- Beef tallow fries, confit garlic aioli VGN GFO 16
- Tomato stracciatella, vincotto, basil 19
- Grilled seasonal greens, romesco sauce, almonds GF VGN 18
- Radicchio salad, champagne vinaigrette, pickled shallot VGN 13
- Potato rosti, parmesan custard, crème fraîche, saltbush GF DFO VG 19

CHEESE AND DESSERTS

- Charcuterie GF 48
- Selection of three local and imported cheeses, cured meats, carrot marmalade, caperberries, cornichons, muscatels and crispbread
- Add olives +6
- Cheese by the slice, crispbread GF VG
- Blue, pickled walnuts 13
- Comté, carrot marmalade 14
- Brie, muscatels 13
- All cheeses 34
- House fior de latte soft serve, your selection of toppings GFO VG 17
- Chef's special tart, choice of marscapone cream or soft serve VG 18
- Yoghurt panna cotta, strawberry jelly and champagne granita, white chocolate shards GF 18
- Chocolate nemesis cake, hazelnut crèmeux, marscapone cream, blueberry GF 18

Vegan dessert option available on request

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 | VGN0- vegan option
A- Australian seafood | I- imported seafood | M- mixed origin seafood

THE
RETREAT

Lunch Menu
Wednesday - Saturday: 12 - 2:30pm
Sunday: 12 - 5pm
20% public holiday surcharge