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, shaved jamon, grana padano, parmesan custard GF VGO

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 crémeux, 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 VGNO 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 VGNO 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 crémeux, 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 | VGNO- 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