



SUMMER 2019

CHEF LEO HOWARD'S TASTING MENU

\$94,9 pp

Six courses inc. unlimited sparkling water

Leo's sourdough roll, Lescure butter, beetroot salt

Summer vegetable crudité, Stamford Park garden pesto, cashew cream*

Yellow fin tuna crudo, cucumber, radishes, nasturtium

Char grilled local peach, stracciatella, sourdough crisp, spiced pumpkin seeds, Vietnamese mint

Roasted Gippsland rabbit loin, prosciutto, salted red grapes, charred baby leek

Angus beef porterhouse, house XO sauce, burnt carrot, cavolo nero

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Berrys Creek 'Mossvale blue' cheesecake, Dargo walnut, rhubarb* (+ \$13,9)

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"Strawberries & Cream"

