

# CHEF'S SHARING MENU \$79PP WEDNESDAY SPECIAL - \$39.50PP

## FIRST COURSE

### TUNA TARTARE

Black Garlic Mustard, Caper, Leaf, Shallot, Cured Egg Yolk (*GF\*/DF/NF*)

### STRACCIATELLA

Tomato, Peach, Basil (*DF\*/GF\*/V/VGN\*/NF*)

*Served With Grilled Sourdough*

## SECOND COURSE

### DRY AGED BARRAMUNDI

Sweetcorn Chowder, Avruga Caviar (*GF/NF*)

### GREEN SALAD

Cucumber, Smoked Feta, Green Tomato (*DF\*/GF/NF/V/VGN\**)

## THIRD COURSE

### LAMB RUMP

Mint Salsa Verde, Bbq Green Beans (*DF\*/GF/NF*)

### FRIES

Ranch Dip (*DF\*/GF/NF/V/VGN\**)

## DESSERT

### VIOLET CRUMBLE

Dark Chocolate Brownie, Honeycomb Nitro, Violet Ice Cream (*GF/V*)



MENU CURATED BY FIONÁN GUNN  
DF - DAIRY FREE GF - GLUTEN FREE  
V - VEGETARIAN VGN - VEGAN  
NF - NUT FREE

Estate is a Cashless Venue. We accept all major Credit Cards and Room Charge (a 1.5% surcharge applies to all credit card purchases). A surcharge of 10% will apply on Sundays, and 15% on Public Holidays. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.