



F A R M E R ' S  
D A U G H T E R S

7 course shared menu  
Summer Getaway

Lakes Entrance crudo  
Marinated Cafresco organics vegetables  
Bass Strait beef skewered, mustard cream  
Wood baked sourdough flatbread, cultured cream  
Baked Baw Baw alpine trout, mountain pepper cream, trout caviar  
BBQ Corner Inlet flounder round beans and sweetcorn  
Glazed and grilled southern eel, potato puree, salted berries  
Bass Strait beef striploin, purple broccoli and Mirboo garlic  
Slow roasted onions, bone marrow, ox tongue vinaigrette  
Bulmer farms greens  
Cuvee 65% Chocolate tart, pot set yoghurt

Sparkling wine or Gippsland Crafted beer, Gippsland Red or white wine