



Open 6.00pm till 8.30pm each evening.

The menu features the best of seasonal and regional produce, including our own estate garden grown produce, all sourced from within 100 miles of Kirkton Park which underpins the philosophy of Locavore Dining creating a food lover's destination. As part of the estates continuous support to environmental sustainability, the team will provide freshly filtered still and sparkling water throughout your dining experience for \$2pp.

Farm, Forage and Graze.

To Start

Locally Baked Focaccia - \$6

Truffle salted butter . Rosemary olive oil (N,VG)

Entrée

Ceviche Scallops - \$24

Kaffir lime & tomato water . Compressed cucumber . Dehydrated heirloom tomato . Torched scallop (GF,DF,N)

Prawn Bisque - \$22

Fennel & prawn bisque . Fennel cream . Panko sesame prawn (N)

Miso Beef Short Rib - \$26

Twice cooked short ribs . Puffed grains . Picked daikon . Watermelon radish . Petite tatsoi salad (DF,N)

Kangaroo Carpaccio - \$22

Lemon myrtle crusted Kangaroo loin . Beets . Tomato & quandong chutney . Smoked macadamia crumb (GF,DF)

Textures of Cauliflower - \$18

Smoked cheddar and cauliflower croquette . Pickled purple cauli . Cauliflower puree . Bronze fennel (VG)



Main

Lemon thyme Roasted Spatchcock - \$36

Garlic . Charred lemon & fresh bayleaf . Corn . Braised leeks . Pan Juice (GF,N)

Panfried Hazelnut Gnocchi - \$34

Asparagus tips . Goat cheese foam (VG)

Market Fish of the day - \$36

Peas & carrots . Fennel foam (GF,DF, N)

Honey Sesame Pork Belly - \$36

Twice cooked . House made kimchi . Bok choy (DF,N)

“Grainge” Grain Fed Striploin 200g mb+2 - \$38

“Tajima” Grain Fed Waygu Rump 220g mb+6 - \$44

Royal blue hassleback potato . Garlic & onion . Port jus . House mustard (GF,N)

Sides - \$8

Brussel

Mustard crème fraiche . Crispy brussels . Shaved Grana Pandano (GF,N)

Cauli

Roasted cauliflower . Tahini yogurt . Zaatar (GF)

Greens

Garden greens. Citrus dressing (GF,DF,N,VG,V)

Fries

Truffled fries. Shaved parmesan (GF,N)



Dessert

White Chocolate Matcha - \$15

Yuzu curd . Black sesame sponge . Sesame praline (N,VG)

Pumpkin Pie - \$16

Pecan streusel . Pumpkin ganache . Maple ice cream (VG,GF)

Wattleseed Brûlée - \$15

Lemon myrtle . Macadamia . Quandong jam (GF,VG)

Bounty - \$16

Chocolate & coconut mousse . Coconut sorbet . Salted coconut caramel (GF,DF,VG,V)

Valley Cheese to Share - \$29

Trio Hunter Belle cheese . Drunken figs . Poached pear . Lavosh

Degustation - \$100

With matched wines - \$150

Ceviche Scallops

Kaffir lime & tomato water . Compressed cucumber . Dehydrated heirloom tomato . Torched scallop (GF,DF,N)

Kangaroo Carpaccio

Lemon myrtle crusted Kangaroo loin . Beets . Tomato & quandong chutney . Smoked macadamia crumb (GF,DF)

Market Fish of the day

Peas & carrots . Fennel foam (GF,DF,N)

Honey Sesame Pork Belly

Twice cooked . House made kimchi . Bok choy (DF,N)

With

Greens

Garden greens . Citrus dressing (GF,DF,N,VG,V)

Bounty

Chocolate & coconut mousse . Coconut sorbet . Salted coconut caramel (GF,DF,VG,V)



Vegetarian Degustation - \$90

With matched wines - \$140

Peas and Carrots

Pea selection . Heirloom carrots . Fennel foam (GF,DF, N,VG,V)

Textures of Cauliflower

Smoked cheddar and cauliflower croquette . Pickled purple cauli . Cauliflower puree . Bronze fennel (VG)

Panfried Hazelnut Gnocchi

Asparagus tips . Goat cheese foam (VG)

With

Brussel

Mustard crème fraiche . Crispy brussels . Shaved Grana Pandano (GF,N)

Bounty

Chocolate & coconut mousse . Coconut sorbet . Salted coconut caramel (GF,DF,VG,V)

Valley Cheese to Share

Trio Hunter Belle cheese . Drunken figs . Pouched pear . Lavosh

Vegan Degustation - \$90

With matched wines - \$140

Tomato & Cucumber Ceviche- \$24

Kaffir lime & tomato water . Compressed cucumber . Dehydrated heirloom tomato . Torched tomato (GF,DF,N,VG,V)

Pea & Carrot

Pea selection . Heirloom carrots . Fennel foam (GF,DF, N,VG)

Cauli & Brussel

Pickled purple cauli . Crispy brussels . Carrot ketchup . Bronze fennel . House mustard (VG,V)

With

Beets

Heirloom beetroot . Asparagus . Quandong chutney (GF,DF,N,VG,V)

Fig & Pear

Drunken Fig . Poached Pear . Mandarin . Macadamia (VG,V)

Coconut

Chocolate & coconut mousse . Coconut sorbet . Salted coconut caramel (GF,DF,VG,V)