

A CELEBRATION OF LAMB

MENU

STARTER

Sweetbreads crumbed, panfried, crisped sage, lemon
butter

or

Lamb croquettes with quince and garlic aioli

or

Twice cooked lamb ribs with mint jelly

MAIN

Selection of lamb per person - roast leg, slow cooked
pulled shoulder, grilled cutlet, kofta, lamb kibbeh with
pinenuts, braised shank, served with lamb jus and
salmariglio (oregano, parsley, garlic, lemon sauce),

SERVED WITH

Broccoli and cheese

Roast cauliflower salad

Bubble n Squeak

DESSERT

Sheep milk pannacotta, berries, chocolate coated peanut
'sheep droppings'

or

Sheep milk cheese, quince paste, grapes, crackers

2 COURSES - \$60

3 COURSES - \$75

Strictly no substitutions. Not suitable for vegetarians or vegans.

