

TWO COURSE 72 | THREE COURSE 85

CASCADES DINNER

*includes a glass of our feature wine and
bread upon arrival*

ENTRÉE

SAFFRON SOUP *spiced lentil, squash, puffed grains (vg)*

CHARRED OCTOPUS *xo sauce, chorizo jam (df)*

DUCK CROQUETTE *white bean puree, red wine jus*

WARM BEETROOT TART *whipped feta, confit onion, fresh herb salad (v)*

MAINS

SNOWY MOUNTAINS WHOLE TROUT *beurre noisette, almonds, green beans (lg)*

PAN SEARED FREE RANGE CHICKEN BREAST *burnt carrot puree, beans, speck (lg)*

PASTURE FED RIVERINA LAMB BACKSTRAP *pistachio crust, burnt onion, celeriac puree (lg)*

POTATO GNOCCHI *goats' cheese, spicy sun-dried tomato butter, fennel (v) (vg*)*

200G GRASSLANDS EYE FILLET *onion rings, chestnut mushrooms, tarragon mayo +10*

SIDES +10

ROASTED ROOT VEGETABLES *tahini, fried garlic (v)*

GREEN BEANS *hazelnut, orange (v)*

POTATO FRIES *sea salt (v)*

BABY LEAF SALAD *green goddess dressing (v)*

DESSERT

CHOCOLATE DOME *dulce de leche, hazelnut (v)*

STICKY TOFFEE PUDDING *butter scotch, vanilla bean ice cream (v)*

AUSTRALIAN CHEESE SELECTION *honey, dates, crackers, bread (v)*

FEED ME MENU

*Say no more,
our chefs will curate for you!*

CHEFS SELECTION

72 / 85 PP

min. 6 people

EXTRA TOUCH
SYDNEY ROCK OYSTERS
36 half 68 dozen
mignonette, lemon

v - vegetarian
vg - vegan
lg - low gluten
df - dairy free
* - on request

Please notify staff of any dietaries you may have. Although we endeavor to meet all dietary requirements, we cannot guarantee that our food will be completely allergen free. Please note a 10% surcharge applies on public holidays.