

# DINAH'S SHARING MENU

## FIRST COURSE

**Moonacres Sourdough**, Whipped Garlic Lemon Butter.

**Burrata & Salsa Criolla**, Heirloom Tomatoes, Criolla Sauce, Wollumbi Estate Olive Oil, Bronze Fenne.

**Kingfish Crudo & Seasonal Citrus**, Cured Hiramasa Kingfish, Samphire, Lemon Agrumato Olive Oil, Summer Citrus.

## SECOND COURSE

**Gundagai Lamb Backstrap Skewers**, Salsa Macha, Herbs, Finger Lime.

**Lions Mane Roasted Mushroom**, Slow Roasted Musset Holdings Mushroom "Steak", Mushroom Jus.

## THIRD COURSE

**Wagyu Hanger Steak**, Bone Marrow & Tomato Sofrito, Lemon, Musset Holdings Roasted Eggplant.

Or

**Summer Greens Pesto Pasta**, Home-made "Broken" Lasagna Pasta, Local Summer Greens & Pepitas Pesto, Buffalo Ricotta, Almonds, Lemon.

## SIDES

**Musset Holdings Green Salad**, Seasonal Greens, Eschalot Dressing, Smoked Almonds.

**Kipfler Potatoes**, Twice Cooked Potatoes, Chives Infused Crème Fraiche.

## DESSERT

**Slow Roasted Pineapple Granita**, Mango Sorbet, Mezcal & Agave Syrup Reduction, Lime.

**Rhubarb Pavlova**, Caramelized Local Rhubarb served 2 ways, Davidson Plum, Whipped Cream, Milk Dust.

OSBORN HOUSE

DINAH'S