

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