



**CHEF'S SEASONAL MENU**  
**Autumn 2021**

**TO START**

House Made Focaccia, Vegemite Butter  
Grilled Squid Skewer, Nduja Dressing, Crisp Garlic  
Pickled Baby Vegetables, Chickpea, Hempseed Dukkah

**ENTREE**

Ocean Trout Rilette, Pickled Cucumber, Potato Crisps  
Stracciatella, Roasted Figs, Hazelnut Picada

**MAIN**

Slow Roasted Lamb Shoulder, Salsa Verde  
Green Beans, Anchovy Mayonnaise, Radish  
Roast Kipfler Potatoes, Miso Bagna Cauda

**DESSERT**

Burnt Orange, Sesame Tuille, Caramel  
Roasted Quince, Goats Curd, Pecan Crumble

**A SEASONAL FAVOURITES MENU DESIGNED TO SHARE AMONGST THE TABLE  
PLEASE ADVISE YOUR WAITER OF ANY DIETARY REQUIREMENTS**

**\$80pp**

**HILLTOP**