



Sunday Roast

To start

Warm bread | \$4pp

Beurre d'Isigny, the champagne of butter

Choice of Roast

Martha Hardy's Signature

17 hour Braised "Fleurieu Peninsula" Lamb Shoulder for two

Caramelised pumpkin puree, confit turnip, heritage carrots, garlic jus

GF, DF

Lemon and herb infused "Abelsway" Roast Chicken

Herb stuffing

GF (o)

Roasted "36 Degrees South" Beef Sirloin

Tallow Yorkshire pudding

GF (o)

Mushroom and Caramelised Onion Pithivier

Confit turnip

Roast Accompaniments

Confit garlic and rosemary Kipfler potato, red wine cabbage, honey glazed carrots, roasted parsnip, broccolini, mushy peas, gravy

Add | \$10ea

Additional; broccolini and red wine cabbage or confit garlic and rosemary kipfler potatoes

Dessert

Miso spiced Pumpkin pie

Macadamia and lemon myrtle ice-cream, gingerbread, ginger jelly

Apple and thyme tarte tatin

Anglaise, "Gelista" vanilla bean ice-cream

Section 28 Cheese platter

Walnut roulade, quince paste, baccos leaves

GF (o)

\$95 per person for 2 courses

GF - Gluten Free

DF - Dairy Free

Ve - Vegan

(o) - Option