

T U C K A

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ENTREES

HOUSE MADE ROMESCO & BEER LAVOSH
ALMONDS (V/VEGAN)

SALMON CEVICHE, AVOCADO, TOMATO &
CHIVE, LEMON MYRTLE SCONE CRUMB

LEEBROOKE LAMB RIBS
STICKY CUMIN SAUCE, PICKLED ONION &
HERBS (GF/DF)

HOUSE MADE FOCCACIA, NULLAMUNJIE
OLIVE OIL, DUKKAH (VEGAN/DF)

MAINS

CONFIT DUCK LEG
PUMPKIN, PUFFED AMARANTH, POPPY SEED &
POMEGRANATE CRUMB (GF/DF)

LAKES ENTRANCE DORY FILLET
CAVOLO NERO, SALSA VERDE, BEURRE BLANC
(GF)

BENBULLEN PORTERHOUSE
PURPLE POTATO CRISPS, GREEN BEANS
RED WINE JUS (GF/DF)

MAPLE CURRY ROASTED CAULIFLOWER
CHICKPEA & FIG VINEGARETTE,
CHARGILLED ZUCCHINI (GF/VEGAN)

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DESSERTS

PAVLOVA
FRESH STRAWBERRIES
CREME FRAICHE, LEMON CURD (GF/V)

STICKY DATE PUDDING
ICE CREAM, BUTTERSCOTCH
MAPLE WALNUTS (V)

TARAGO SHADOWS OF BLUE
CANDIED MAPLE WALNUTS, PEAR PASTE, BEER
LAVOSH (V) (CBGF)

SIDES

CHARGRILLED COS, ROASTED SPECK, BLACK
MAGIC (GF) \$10

GREEN BEAN & BROWN BUTTER, ALMONDS
(GF/V) \$10

2 COURSE \$58 3 COURSE \$73
FARM TO FORK X LOCAL GIPPSLAND PRODUCE