

SET MENU

TWO COURSE	42
Entree & main OR main & dessert	
THREE COURSE	55

ENTREES

POTOTO & LEEK SOUP
Herb oil, flatbread, cultured butter (vg, gfo)
BAKED BRIE BRUSCHETTA
Tomato salsa, smoked apple butter, sourdough (gfo)
GIN CURED SALMON
Dill crème fraiche, shaved fennel, pickled cucumber (gf)
BEEF CHEEK
Cauliflower puree, heirloom tomatoes, roast potatoes, cider jus (gf, df)

MAINS

PORK BELLY
Pickled plums, seeded mustard & cheese croquette, cauliflower puree, apple sauce (gfo)
MAHOGANY CREEK CHICKEN BREAST
Bombay rosti, charred leeks, red cabbage puree, cider jus (gf)
ORECCHIETTE PASTA
Grilled zucchini, roast capsicum, red onion, heirloom tomatoes, garlic oil, toasted pine nuts (vg)
DUCK BREAST
Sautéed puy lentils, heirloom carrots, beetroot puree (gf)

KIDS

NUGGETS chips and salad	20
FISH chips and salad	20
PENNE tomato sauce, parmesan	20

Kids meals include Core Apple Juice and ice cream

DESSERT

APPLE BLONDIE
Vanilla bean gelato, oat crumble, apple compote
ORANGE AND ALMOND SPONGE
White chocolate crème fraiche, lemon cider sauce (gf, df)
67% DARK CHOCOLATE MARQUISE
Salted caramel, plum sorbet, walnut crumb (gf)

DRINKS

SPARKLING CIDERS		MID PINT
Sparkling Apple	5%	8 11
Sparkling Pear	3.5%	8 11
Sparkling Cloudy	5%	8 11
Sparkling Lemon	8%	8 12
Sparkling Apple & Ginger	8%	8 12
Sparkling Berry & Lime	8%	8 12
TASTING PADDLE		19
HOT MULLED CIDER		10
CORE WINES		GLS BTL
Sparkling Chardonnay		11 50
Sémillon Sauvignon Blanc		8.5 32
Chardonnay		8.5 32
Cabernet Merlot		10.5 40
Shiraz		8.5 32
Fortified Plum Wine "Meizi"		8.5 35
TRADITIONAL CIDER		500ml
Core Reactor (apple & pear)	8%	15
Hard Core (apple)	8%	15
PREMIUM CIDER		GLS BTL
Core-Pear-AI (pear)	8%	7.5 35
Core-Rupted (apple)	8%	7.5 35

Beers, soft drinks, teas & coffee available - ask at the bar

FRUIT

All fruit on our menu is harvested straight from our orchard. Enjoy!