

the eatery

pheasant farm road

Welcome to The Eatery,

For those of you who may like to take a trip down memory lane, Chef Sarah has made a beautiful chicken liver parfait from my recipe. Col & I always encouraged people to start with my Pheasant Farm Pâté back in the heady old restaurant days and this is our modern take.

I hope you enjoy,



to start

+ chicken liver parfait, lemon thyme crumpet	9pp
david franz vermouth <i>bianco dry</i>	11pp
turkey flat <i>pedro ximenez nv</i>	12pp

feast 115 pp

5 courses

house made bread & sage butter

romesco, marinated olives, giardiniera

rainbow trout escabeche, sesame rice cracker, lemon mayonnaise
&

tomatoes, milk curd, melon, caper and olive salsa

gnocchi, mushroom, cavolo nero, currants, la dame
&

scallops, burnt lemon, dill, radish, brown butter

fish of the day, potato rösti, warrigal greens, horseradish tartar
or

chicken, herb risotto, lemon, peas

or

kangaroo, gai lan, plum, green tomato chutney

baby cos, smoked egg yolk, pepita, pink peppercorn

orange gelato, genoise sponge, citrus cream

or

persimmon panna cotta, maple glaze

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eat 95 pp

4 courses

house made bread & sage butter
romesco, marinated olives, giardiniera

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gnocchi, mushroom, cavolo nero, currants, la dame
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to finish

+ manchego cheese, orchard apple chutney, lavosh 5pp

rockford 'mayflower' 2022 *cane cut semillon* 14pp

david franz 'vp crazy' 2022 *shiraz liqueur* 12pp

maggies orchard pear liqueur 12pp

tea and coffee is served at Maggie Beer Farm Shop until 4pm daily