

SOJOURN

GLUTTONY MENU 99

SMALL PLATES

Sojourn sourdough, St David's cultured butter, Mount Zero Olive Oil

Polenta chips, rocket pesto

Great Ocean Free-range duck sausage, chive emulsion

Apollo bay calamari, fennel, orange

LARGER PLATES (Choice of 2)

Great Ocean Free-range confit duck legs, orange, jus

Grass feed, Gippsland beef brisket, shallot puree, watercress jus

Roaring Forties lamb shoulder, yoghurt, beetroot, jus

Western Plains free-range pork jowl, braised cabbage, raisins jus

Fish of the day

Panisses, celeriac puree, charred leek

SMALL BOWLS (Choice of 3)

Broccoli, pecans, quince

Roasted cauliflower, whipped macadamia, citrus

Brussels sprouts, honey, pomegranate

Beetroot, buffalo ricotta, toasted seeds

Rocket, goats cheese, poach pear

Dobson farm potatoes, rosemary powder, garlic

DESSERT (Choice of 2)

Bomb Alaska

Moonshine "Apple pie", yuzu, granny smith apples

"Bloody Shiraz Gin" poach pear

Whilst Sojourn will endeavor to accommodate requests for meals for guests who have food allergies or intolerances; cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients. Menu is subject to change due to produce availability.