

Sample Menu – Subject to change

Bread - whole wheat sourdough - 3

Oysters – Wapengo Rock - \$4 per oyster (minimum 3)

Natural

Tozasu (Japanese dressing - mirin, soy, dashi), shallot, salmon roe

Smoked BBQ bourbon sauce, bacon, shallot, pecorino 🌱

Starters

Zucchini flowers, fetta macadamia stuffing, almond, pomegranate & cranberry - 22 ❖ 🌱

Gruyère & chestnut twice cooked soufflé, chevre labneh, sauce Bois Boudran, sumac, pine nut - 22 🌱

Kingfish sashimi, green nam jim, lime, yuzu, coriander, coconut cream – 22 ❖

Scallops & prosciutto, pickled fennel, tomato, carrot, fino currants – 22 ❖

Beef tartare, cornichon, salsa verdi, parmesan rice cake, yolk – 22

Pork & Manchego croquette, smoked tomato & pimento, baconaise – 22

Mains

Ricotta gnocchi, leek & gorgonzola cream, confit tomato, pumpkin, basil – 32 ❖ 🌱

Pernod cured salmon, pumpkin, autumn greens, salsa verdi, white bean puree – 38 ❖

Madras spiced chicken, charred broccolini, herb yoghurt & coconut curry sauce – 38 ❖

Duck confit, roasted wild mushrooms & ginger miso, creamed cabbage, red currant port jus – 38 ❖

Chargrilled beef rib eye, garlic roasted mushroom, heirloom carrot, jus & sauce béarnaise;

-250g Rangers Valley 270-day grain fed Wagyu MS7 – 48❖

Salads, sides and other comestibles

Potatoes roasted in duck fat, mustard dressing – 12 ❖ 🌱

Green beans & snow peas, café d'Paris, spiced dukkah – 12 ❖ 🌱

Shoestring fries, smoked paprika – 10 ❖ 🌱

Desserts

Caramelised apple tart, vanilla sable, butterscotch, crème fraiche sorbet – 18 ❖

Caramelised passionfruit crème brûlée, maple brik – 18 ❖

Chocolate parfait, Baileys, Pedro Ximenez moscatels, pistachio honeycomb, milk crumb, raspberry – 18 ❖

House-made ice creams and sorbets – 3 scoops 18 ❖

Cheese - 18 per 60 grams, served with drunken figs, honeycomb & guava paste

- Lavato, *Victoria*

- Comté 24 months, *France*

- Manchego Matuardo, *Spain*

- Gorgonzola Picante Luigi Guffanti, *Italy*

Degustation: design your own menu – select how many courses, choose the dishes from anywhere on the menu – portions are scaled to suit courses, menu is for the whole table at the same time (dietary's may be catered for), dessert can be ordered individually

5 course \$90 with wine \$130 - 6 course \$100 with wine \$145

🌱 vego / vego adaptable ❖ gf / gf adaptable

**Please advise of any dietary requirements