

"This menu reflects simplicity infused with a novel approach to a Modern Australian grazing style of dining.
Each dish can be shared and enjoyed by all guests." Executive Chef Benn Hodges

PRELUDE

Epi, maleny butter, olive oil, salt v \$8.00
Epi, confit garlic, persian fetta, thyme v \$10.00
Pork crackle, sage, cinnamon gf \$6.00
Olives, rooftop garden herbs, preserved lemon, garlic gf \$8.00
Cashews, black hawaiian salt, paprika v \$8.00
Jerky, biltong, salt and vinegar, thyme, coriander seed gf \$11.00

Mumm Cordon Rouge, Champagne France
Thorn Clarke Sparkling, Eden Valley SA
La Riva de Fratti Prosecco, Italy
Ballandean Nebbiolo, Granite Belt QLD
Tscharke Girl Talk Sauvignin, Barossa SA
Torbreck The Juveniles GSM, Barossa SA

PLATE

Cos soup, buffalo yoghurt, rye ice cream, orange v \$9.00
Spanner crab, tomato gazpacho, thyme, white balsamic, basil gf \$14.00
Pink, red and golden beets, fig, goats curd, truffle honey v gf \$12.00
Chicken, scallop, jellyfish, eggplant, kimchi \$12.00
Hiramasa kingfish, finger lime, vietnamese pudding, avocado gf \$12.00
Hamachi belly, octopus, artichoke aioli, chilli gf \$14.00
Quail, tomato, olive, caramelised onion, jus gras gf \$14.00
Pork cheek, tamari, almond, mushrooms, lemon \$14.00
Agnolotti, pea, crème fraiche, gastrique, chicken skin \$15.00

Tim Adams Riesling Clare Valley SA
Cirillo The Vincent Grenache, Barossa SA
Rockford Alicante Bouchet Rosé, Barossa SA
Staete Landt Sauvignon Blanc, Marlborough NZ
Cloudland Sem Sauvignon Blanc, Barossa SA
Sunshine Bay Sauvignon Blanc, Marl. NZ
Polished Pinot Gris, Adelaide Hills SA
Robert Oatley Res Chardonnay, Orange NSW
Michel Torino Don David Torrontes, Argentina

SHARE

Salmon, spinach, caramelised onion, fennel, blonde olive \$35.00
Pork rack, lentils, prunes, witlof, chantilly gf 35.00
Duck legs, asparagus, gnocchi, truffle, beurre blanc \$35.00
Lamb rack, celeriac, foie gras, parsley, pickled cucumber gf \$37.00
Wagyu rostbiff marble 6-8, carrots, orange, jus gf \$37.00

Taltarni Vintage Sparkling, Pyrenees Vic
Lenton Brae Cab Merlot, Margaret River WA
Cork Cutters Pinot Noir, Adelaide Hills SA
Spinifex Esprit Shiraz Blend, Barossa SA
Cloudland Shiraz, Barossa Valley SA

DESSERT

Vanilla panna cotta, white nectarine, raspberry gf \$14.00
Puff mille feuille, strawberries, rose, meringue \$14.00
Cherry cake, cherry confit, chocolate ganache, white cherry ice cream \$14.00
Crème caramel, sauternes jelly, pear ice cream, caramel cream gf \$14.00
Cherries, berries, white chocolate, almonds, jelly, sorbet *Signature dessert* \$18.00

Tim Adams Botrytis Riesling Clare Valley SA
Strawberry Belini Cocktail
Campbells Rare Tokay Rutherglen VIC
SpringVale Gewurztraminer Freycinet TAS
Brandy Alexander Cocktail

v = vegetarian | gf = gluten free | one bill per table

CLOUDLAND