

Nº1

hiramasa kingfish & scallop ceviche – watermelon – avocado – sesame

rare beef salad – thai herbs – roasted peanut

summer salad of local organic beets – woodside goats curd

vittello tonnato – caramelised figs – white asparagus – gorgonzola piccante

atlantic salmon – compressed cucumber – fennel – sorrel

Nº2

David Blackmore’s corned wagyu girello – aromatic broth – salsa verde

artisan spaghetti – local snapper – zucchini flower – bottarga

caramelised john dory – calamari – ink risotto – sardine puree

lamb rump – soubise puree – peas a la francaise

risotto of summer vegetables

New Zealand king salmon – spanner crab – cucumber– fine herbs

Nº3

burnt orange cream – bayleaf breton – blackened orange – pistachio ice cream

coconut – mint – tapioca

white chocolate – green tea – ginger cake

warm organic carrot cake – curry ice cream – carrot jelly – coriander

additional Nº’s

local organic potatoes - rosemary - garlic

spring salad - french dressing - salted ricotta

broccollini - romesco - toasted almonds

cracked wheat salad - peas - broad beans - local fetta

digestif (30ml)

Averna - Italy

Fernet Branca - Milan, Italy

20

sweet (75ml)

’05 Grand Maison ‘Cuvée des Anges’ - Monbazillac, France

’07 Michele Chiarlo ‘Nivole’ Moscato d’Asti DOCG - Piemonte, Italy

’06 Fromm ‘Auslese’ Riesling - Marlborough, NZ

39

fortifieds (60ml)

2004 Niepoort LBV Port - Douro, Portugal

Penfold’s Grandfather Aged Tawny - Barossa Valley, South Australia

Stanton & Killeen Tokay 12yr - Rutherglen, Victoria

Campbell’s Classic Muscat - Rutherglen, Victoria

Campbell’s Merchant Prince Rare Muscat - Rutherglen, Victoria

Sanchez Romate Pedro Ximenez ‘Cardenal Cisneros’ - Jerez, Spain

16

serendipiTea - the finest quality loose-leaf tea

bard’s tempest - ceylon black & china black blend

darjeeling - autumnal makaibari estate

black velvet - ginseng, peppermint, liquorice & china black

coco bongo - coconut, mango & organic black

earl grey - organic black tea & bergamot

moulin rouge - chai masala, vanilla & black tea

jade prince - tung ting oolong

bancha china green - sencha style green tea

temple of heaven - gunpowder green tea

organic mint - organic peppermint leaf tisane

ruby sipper - blood orange fruit blend tisane

Zzz - organic chamomile & lavender

nespresso espresso coffee

10

10

14

12

15

16

18

14

18

45

11

7

7

if you are settling your account with a credit card, please note that a credit transaction fee will apply.

current fee is 1.5% for all types of credit cards. fee is subject to change. payments by cash or EFTPOS are excluded of transaction fees.

## today's oysters

Carefully selected A grade boutique oysters from the Oysterage, Moonlight Flat, Clyde River NSW

### Clair de Lune

Begins life as a wild caught single oyster, handselected & subjected to choppy wind conditions & ocean swells giving it a unique & briny flavour

### Moonlight en Surface

A handselected rock oyster finished under a unique flotation process producing a softer, cleaner more refined texture

single price	4
1/2 dozen	24
dozen	38

### N°1

hand rolled macaroni – pea mousse – local asparagus – soft egg	19
atlantic salmon – compressed cucumber – fennel – sorrel	21
hiramasa kingfish & scallop ceviche – watermelon – avocado – sesame	22
warm quail salad – duck parfait – roasted onion	22
Macleay Valley rabbit – white asparagus – baby artichoke – Alsace bacon	23

### N°2

David Blackmore's corned wagyu girello – aromatic broth – salsa verde	39
steamed harpuka – surf clam – broad beans – asparagus	40
36-day dry aged Rangers Valley grain fed sirloin – caramelised bone marrow – organic carrot	52
potato & herb gnocchi – young vegetables – golden oyster mushroom – nettles – parmesan	33
caramelised john dory – calamari – ink risotto – sardine puree	41
lamb rump – soubise puree – peas a la francaise	36
suzuki mullo way – sweetcorn – chicken wing – cavolo nero	39
suckling pig – onion puree – charcutiere sauce	40

### additional N°s

local organic potatoes - rosemary - garlic	8.5
spring salad - french dressing - salted ricotta	9
broccollini - romesco - toasted almonds	10
cracked wheat salad - peas - broad beans - local fetta	8.5
heirloom carrot salad - fennel - oregano - mint	10

## tasting menu

### N°1

pre teaser

### N°2

atlantic salmon – compressed cucumber – fennel – sorrel

### N°3

warm quail salad – duck parfait – roasted onion

### N°4

suzuki mullo way – sweetcorn – chicken wing – cavolo nero

### N°5

36-day dry aged Rangers Valley grain fed sirloin –

caramelised bone marrow – organic carrot

### N°6

sweetcorn cream – maple jelly – caramelised pecans

### N°7

coconut – mint – tapioca

### N°8

No35 trifle

FOOD MENU 120

PAIRED WITH WINES 185

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