



Dinner Menu

Sunday – Thursday:

2 Course - \$75 per person

3 Course - \$95 per person

Friday – Saturday:

2 Course - \$85 per person

3 Course - \$95 per person

Entrée

360 Seafood Platter (For Two) add \$30 to the 2 or 3 course price

Market fresh seafood, blue swimmer crab and black mussels steamed in spiced tomato broth, freshly shucked oysters, tuna tartare, salmon ceviche, pickled octopus

Freshly Shucked Sydney Rock Oysters (6)

Red wine-shallot vinegar, lemon

Green Pea Veloute

Green pea veloute, foie gras

Salad of Roasted Beetroot and Endive (v)

Beetroot, endive, rocket, roys de vallées

Tuna Tataki

Lightly seared yellow fin tuna, asparagus, fried courgette, lime dressing

Seared Scallops

Scallops, celeriac, parma ham, snow pea leaf

Salad of Muscovy Duck

Duck confit, duck egg, witlof, orange vinaigrette

Ham Hock Terrine

Braised ham hock, grilled sourdough, quince chutney

V = vegetarian option



Main

John Dory Fillet

Roasted cauliflower, garlic, lemon,
spiced port reduction

Tasmanian Salmon Fillet

Potato and goats fetta pave, black olive salsa,
tomato vinaigrette

Corn-fed Chicken Galantine

Braised baby shallot, Shemiji mushroom

Lamb Fillet

Caponata, wilted radicchio, red wine jus

Black Angus Beef Fillet

English spinach, smoky bacon, morel sauce

Goats Cheese and Potato Terrine (v)

Warm terrine, baby vegetables, truffle dressing

Strozzapreti Pasta (v)

Capsicum, red onion, leek, tomato, preserved lemon

V = vegetarian option



Mains from the Grill

Black Angus Beef Fillet (Vic) 200g

100% Black Angus guaranteed,
150 days grain fed
Gippsland, Vic

Wagyu Sirloin 250g—marble score 9+ (Qld) add \$30 to the 2 or 3 course price

500+ day grain fed, Security Foods,
Gerry Harvey's property
Australia's elite Wagyu producer
(recommended medium)

Beef Sirloin on the Bone (Qld) 400g add \$15 to the 2 or 3 course price

Pure bred Hereford, free range, pasture fed,
Darling Downs

Red Angus Rib of Beef (SA) 450g add \$20 to the 2 or 3 course price

Marinated with garlic, rosemary, thyme.
Finished on lot feed for 100-150 days,
Coonawarra Region, Limestone Coast

All grill items are served with your choice of sauce and potato puree or fries

Sauces

Bordelaise, béarnaise, au poivre

Condiment Service

A selection of artisanal mustards

Side Dishes \$11

Potato puree

Fries with rosemary salt

Buttered seasonal greens

Vine ripened tomato salad, salsa verde

Green leaf salad, lemon vinaigrette



Dessert

Vanilla Bean Crème Brulée

Strawberry salad

Summer Fruit Terrine

Peach jelly, basil mascarpone

Banana Tarte Tatin

Butterscotch sauce, malt icecream

Valrhona Chocolate Delice

Chocolate ganache, espresso icecream

360 Degrees of Chocolate

Tasting plate for two

L'Assiette de Fromage

Local and imported cheeses
quince paste, walnut and raisin bread

Jannei Buche Noir (AUS) ashed goats cheese

Manchego (ESP) sheeps milk, hard

Cashel Blue (IRE) cows milk, semi-soft blue

Delice de Bourgogne (FRA) triple cream, white mould

Taleggio (ITA) cows milk, washed rind