

# TASTING MENU

## Tasting Menu95

Chef's selection of 7 courses

## Matching Wines60

matching wine per course served in 90mL pours

## APPETISER

**Native river mint, anise myrtle & juniper marinated Mount Zero Oives9**

**Nardin anchovies22**

served with toasts, lemon & paprika

**Smoked Nardin anchovies,25**

served with toasts, lemon & paprika

## ENTRÉE

**Rose tofu,18**

soy, coriander, prickly ash, chilli & edamame (GF)

**Seared scallops with roasted garlic,21**

green peas, squid ink, wild dill & watercress sauce (GF)

**Cold smoked Angasi oysters,22**

asparagus, cauliflower, kangaroo floss, native citrus oil (GF)

**Beef tartare,21**

Warrigal green, wattle seed, Kakadu plum, native fruits & nuts (GF)

**Duck liver pate, smoked duck ham,21**

sesame, cherry, currant & Japanese plum (GF)

## MAIN

**Pumpkin, sage & Reypenaer cheese tortellini36**

with toasted seaweed & kombu

**Grilled baramundi with eggplant,37**

tomato, XO sauce & native lemongrass (GF)

**Preserved river trout,37**

with saltbush & pear kimchi, spring onion, radish, coconut & fermented pepper sauce(GF)

**Poached chicken breast with crackling,36**

mustard seed, fennel, muntries, black barley & tarragon

## **Grilled lamb rack,40**

corned lamb neck, charred leek, sheep's yoghurt, sumac, green olive & ginger

## **Grilled Wagyu rump cap,41**

roasted bone marrow, cocoa nib, pickled shallot, sorrel, strawberry gum jus (GF)

## **S I D E**

### **Mizuna, white zucchini & mint salad8**

with honey & apple vinegar (GF)

### **Broccolini, Chinese broccoli,8**

sesame, roasted garlic, soy (GF)

### **Chickpea chips8**

with fermented green pepper ailo

## **D E S S E R T**

### **Dark chocolate ganache,16**

toasted hazelnuts, chocolate candy, pigs face & Frangelico ice cream

### **'Eton Mess'16**

juniper, tonic, seasonal berries, sesame & meringue

### **Black garlic jam donut,16**

lavender, elderflower, dulce de leche & lemon myrtle sorbet

## **C H E E S E**

### **Le Roitelet Brie8.5**

France

### **Santi Taleggio8.5**

Italy

### **Pyengana Cheddar8.5**

Australia

### **Colston Bassett Shropshire8.5**

UK

## **B R E A K F A S T**

### **Five grain porridge,15**

hibiscus, juniper, granola, 4 pillars gin & kumquat marmalade

### **Fruit, nut & coconut muesli,15**

passionfruit, chia & latte yoghurt

### **Eggs Benedict**16

2 poached eggs on toast, shaved ham & hollandaise

### **Wattle seed & vanilla banana bread**,16

salted caramel whipped butter, banana marshmallow

### **Ricotta & wild blackberry pancake**,16

strawberry, sesame tuille, black olive ice cream

### **Smoked salmon**,17

soft boiled egg, fish roe 'Fairy Bread'

### **Sun dried Tamarillo**,17

sherry agrodolce, sheep's yoghurt labna, shaved chestnuts, quinoa

### **Nardin anchovy & quinoa stuffed tomato**,17

black barley congee, fried kale

### **Vegie bowl**,17

caramelised onion, chia, avocado, goats curd & slow poached egg

### **Baked eggs**,18

harissa, tomato, dukkah & grilled haloumi

### **'Green Eggs & Ham'**,18

tarragon eggs, grilled kaiserfleisch, peppers, crackling, pumpernickel

### **'Bahn Mi'**18

grilled ox tongue, duck liver, carrot, coriander, hot mint & chilli baguette

### **Toasted house made bread or spiced fruit bread**,7

served with house made preserves

### **Build your own breakfast**11

2 eggs on toast.

Add the following items for \$3 each- tomato, hollandaise, mushrooms, shaved ham

\$4 each - smoked salmon, streaky bacon, avocado, black pudding