



Dinner

When it's time for dinner Matt Moran's passion for performance comes to life. This a la carte menu remains true to his ethos of seasonal ingredients, cooked perfectly. Here everything plays its part to create elegant, balanced dishes and ultimately deliver a virtuoso dining experience.

Chef's seasonal tasting menu

We are constantly changing wines due to seasonal availability and to ensure highest quality of dish pairing.

Marmande tomato tartare, black olive, marjoram, caper leaf

Coral trout sashimi, kombu, fermented chilli

Champagne lobster French toast, sterling caviar, finger lime

Brass grouper, pickled zucchini, smoked vichyssoise, samphire

Smoked duck, green almond, cherry

Roasted lamb loin, braised neck, labneh, cucumber

Watermelon ice cream, strawberry, lychee, pomegranate

205 per person

320 per person with matching wine

One

Shelled Pacific oysters, keriberry, beach banana

Marmande tomato tartare, black olive, marjoram, caper leaf

Coral trout sashimi, kombu, fermented chilli

Mud crab, kombucha, white Alba truffle

Ibérico Jamón, white beetroot, macadamia, salt bush

Two

Summer peas, grilled asparagus, stracciatella

King George whiting, green tomato, lemon myrtle

Champagne lobster french toast, sterling caviar, finger lime

Smoked duck, green almond, cherry

Partridge and foie gras terrine en crouete, black fig

Three

Eggplant, king brown mushroom, toasted cashew nuts, grains

John Dory, cauliflower, pipis, red dulse

Bass grouper, pickled zucchini, smoked vichyssoise, samphire

Roasted chicken, brioche, fennel, witlof, tarragon

Pork loin, charred corn, spring onion, black vinegar

Roasted lamb loin, braised neck, labneh, cucumber

Selection from the grill, condiments

Sides

Mixed leaf salad and mashed royal blue potato

Served to all tables

Four

Peach, ginger, lime meringue, yuzu sorbet

Mango, mulberry, buttermilk, mango sorbet

Watermelon ice cream, strawberry, lychee, pomegranate

Banana and passionfruit soufflé

Chocolate and cherry bomb, hazelnut praline

Selection of Australian and international cheese

Two Course 115

Three Course 145

Four Course 170

