



SUSTAINABLE

SEASONAL

WHOLEFOOD

Whilst you consider our menu why not start with a glass of Champagne or a pre-dinner gin & tonic paired with some of our market inspired canapés and nibbles

••• **CHAMPAGNE BY THE GLASS** •••

NV Louis Roederer Brut Premier 29

2017 Iona Estate Sangiovese Rosé 16

NV Ruinart Blanc de Blancs 45

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••• **PRE-DINNER GIN & TONIC** •••

Made with limited edition gins from Australia

Single 30ml / Double 60ml

ARCHIE ROSE SMOKED GIN 22 / 32

Juniper berries, wattleseed, wild thyme, East Imperial Yuzu tonic

FOUR PILLARS DRY ISLAND GIN 24 / 34

Lemon, mint, freeze dried strawberry, Strangelove light tonic

KOVAL BARREL AGED GIN 26 / 36

Cardamon, cinnamon, lemon, sultanas, East Imperial Burma tonic

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••• **MARKET INSPIRED CANAPÉS & NIBBLES** •••

Sunflower seed hummus, confit tomato, basil, corn tacos 14

Green olives, aged fetta, basil 12

Salmon & dill 'conserva' served with soy and linseed crisps 14

Portuguese anchovies, grilled hemp seed flat bread 19

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••• **WILD FRESH SIGNATURE OYSTERS BY EWAN MCASH** •••

Served with lemon and a fermented persimmon dressing

4.8 each (Min 6)

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DINNER
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Two courses 90
Three courses 115

FOR THE TABLE

Crisp ancient grain flat breads, served with whipped ricotta and a seaweed salt
Puffed amaranth crisps, macadamia and cashew dip (*Vegan/GF*)

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... ENTRÉE ...

SEARED SCALLOPS

Seared scallops, crushed peas and millet, onion jam, seeded labneh, mustard leaves

SLOW COOKED DUCK

Slow cooked duck thigh, salt baked celeriac & turnips, raw fennel, jobs tears, brik pastry

★ GLAZED KING SALMON

Torched rare, white miso, sweet garlic, red baby cos, squid ink cracker, smoked soy, furikake, wakame oil

SASHIMI SWORDFISH

Sliced swordfish loin, XO eggplant, white soy skordalia, puffed green rice, coriander

SPICED VEAL TARTARE

Lightly spiced hand cut veal rump tartare, pickled purplette onions, fermented red cabbage, avocado cream, hemp seed crackers

STRACCIATELLA

Vannella Stracciatella, heirloom vegetable rotolo, tempura zucchini blossom, kombu powder, roasted chilli and garlic oil

SUPPLEMENT 15

★ 200g WESTERN AUSTRALIAN FRESHWATER BLACK MARRON
Split and roasted, fermented black bean jang, aged chilli juice, frisee

★ ○ Bar timeless classics

Please note a 7.5% discretionary staff gratuity charge will be added to the bill.

... MAIN ...

WILD BONITO FILLET

Seared fillet of wild bonito, surf clam sambal, fermented purple daikon, rainbow chard, grilled leek koshu

MURRAY COD FILLET

Steamed fillet of Murray cod, shimeji, turnips, foraged pig face, cultured buttermilk, red dandelion

FREE RANGE PORK RUMP

Roasted rump, white soy and honey baked baby eggplant, organic black barley, aged king mushroom, pomegranate



TWICE COOKED TINDER CREEK FARM DUCKLING

5 day dry aged duck breast, confit leg, agave glazed figs, fermented plantain, slow cooked carrot, puffed amaranth

RANGERS VALLEY WAGYU RUMP CAP

Seared wagyu rump cap, shishito peppers, charred broccolini, green romesco, lovage salsa verde

MILLY HILL LAMB

Twice cooked Milly Hill lamb rump, toasted spelt & hemp seeds, macadamia cream, black garlic, buckhorn leaves

HEMP QUADRETTI

Hemp pasta filled with cashew, spinach & pistachio, chickpea miso and Gochujang sauce, pickled oyster mushroom, baby choy, puffed buckwheat

SUPPLEMENT 20

DRY AGED GRASS-FED CUTS FROM CAPE GRIM, TASMANIA

Cooked under flash grill, pink salt brine crust, green horseradish miso

450g Dry aged rib on the bone

400g Dry aged sirloin on the bone

500g Dry aged T-Bone

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SIDES 12

Wok tossed Autumn chards with chilli, crushed ginger

Roasted carisma potatoes, slow cooked garlic & spring onions

Flash fried ancient grains, ash grilled babaghanoush

Charred zucchini and squash, cavolo nero pesto, parmesan

Heirloom lettuce from Darling Mills Farm, lemon, alto delicate olive oil

Murrays Run tomatoes, shallot oil, toasted perilla seeds, baby radish sprouts

••• DESSERT •••

★ CHOCOLATE TEXTURES #8
A plate of chocolate textures

BLACK SESAME & YUZU

Black sesame biscuit, yuzu curd, coconut & pandanus cream, activated charcoal meringue

★ SWEET MARKET GARDEN

Candied celery, carrot, beetroot, tomato & basil sorbet, aerated sweet cheese

TUTTI FRUTTI

Cranberries, red currants, roasted pineapple, candied peel and almond ice cream

BLOOD PEACH SOUFFLÉ

Hot blood peach & chocolate top souffle, cultured crème fraiche sorbet

CHEESE PLATE

Chef's selection of cheese with dates, compressed fruit, pastes & seeded water breads

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• CHEESE AND CHOCOLATES •

PREMIUM CHEESE BOARD **60** (serves 2 - 4)

A selection of carefully aged and ripened best in class world cheese
matched with dates, compressed fruit, activated nuts, fruit paste
and seeded water breads with kamut toast

OUR BOX OF TRUFFLES & SWEET TREATS **20**

Citrus cashew truffles, pecan butter and matcha, beetroot and raspberry macarons,
sweet coconut & ginger, hazelnut praline and white chocolate

DESSERT COCKTAILS, DESSERT WINES AND DIGESTIFS

Full spirit and wine list available upon request

TEA & COFFEE **6**

Superior blend coffee by Campos
Black leaf teas with fresh herbal infusions by Ovio

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••• PLANT BASED •••

A collaboration between our chefs, farmers and growers all sourced locally between Hawkesbury, the Blue Mountains and the Hunter Valley.

FOR THE TABLE

Puffed amaranth crisps, macadamia and cashew dip (GF)

• ENTRÉE •

Chickpea miso, hulled millet and crushed peas, onion jam, marinated raw fennel
Whipped silken tofu, salt baked celeriac, fermented turnips, jobs tears, brik pastry
Heirloom vegetable rotolo, tempura zucchini blossoms, roasted chilli & garlic oil, mustard leaves
White soy skordalia, fermented red cabbage, pickled purplette onions, hemp seed cracker

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• MAIN •

Hemp pasta filled with cashew, spinach & pistachio, chickpea miso and Gochujang sauce,
pickled oyster mushroom, baby choy, puffed buckwheat
Shiro miso glazed black eggplant, toasted hemp & spelt, soured shishito peppers
Hand rolled cavatelli, rainbow chard, autumn mushrooms, macadamia cream
Organic black barley, fermented purple daikon, grilled leek koshu

SIDES 12

Flash fried ancient grains, ash grilled babaghanoush
Charred zucchini & squash, cavolo nero pesto
Heirloom lettuce from Darling Mills Farm, alto delicate olive oil, lemon
Wok tossed Autumn chards, ginger & chilli
Roasted carisma potatoes, garlic & spring onions
Murrays Run tomatoes, shallot oil, toasted perilla seeds, baby radish sprouts

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• DESSERT •

Black sesame biscuit, yuzu gel, coconut & pandan, coconut yoghurt sorbet
"Tutti frutti" fruits, peels and nuts
Sweet market garden, candied fennel, carrot, beetroot, tomato & celery, tomato & basil sorbet
Ben Lomond cashew based cheese, white mould surface, creamy texture, served with fruit chutney,
pinot paste and amaranth crackers

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