

PRE-DINNER

CHAMPAGNE BY THE GLASS

NV LOUIS ROEDERER BRUT PREMIER | 29

2012 LOUIS ROEDERER CRISTAL | 90

NV RUINART BLANC DE BLANCS | 47

2017 IONA ESTATE SANGIOVESE ROSÉ | 16

PRESTIGE GIN & TONIC

Made with limited edition gins from Australia & premium tonics

Single 30ml | Double 60ml

PINK 22 | 32

*Adelaide Hills Sunset gin, freeze dried strawberry, lemon wedge, thyme
Served with Fever Tree Mediterranean tonic*

BARREL AGED 24 | 34

*Banks & Solander Endeavour gin, cinnamon stick, juniper berries, orange wedge
Served with Fever Tree Aromatic tonic*

THYME OUT 26 | 36

*Animus Arboretum gin, lemon thyme, rosemary, lime
Served with Strangelove light tonic*

PREMIUM GRADED ROCK OYSTERS

Served with fresh lemon, white balsamic & verjus dressing

1/2 dozen | 38 dozen | 74

ADD OSCIETRA CAVIAR | 6 each

MARKET INSPIRED NIBBLES

CANDIED AND ROASTED CHERRY TOMATOES WITH MARINATED FETTA	18
CRISPY BABY COS LEAVES, ORTIZ ANCHOVY MAYO AND BREAD CRUST	20
FOIE GRAS & DUCK LIVER BRIOCHE TOASTS WITH ONION JAM (4)	24
HOUSE SMOKED ALMONDS	18
WARM MARINATED LARGE GREEN OLIVES	16
'JAMON' IBERICO DE BELLOTA WITH GRISSINI 50G	48

We care about your dietary needs. Please notify staff of any food allergies.

Please note a 7.5% discretionary service charge will be added to the final bill.

FIVE COURSES

140

TASTING

WITH BEVERAGE PAIRING

210

*This menu is designed to be enjoyed by the whole table.
Sit back, relax and let us take you on a culinary journey.*

FOR THE TABLE

CARROT & PARMESAN GRISSINI *Spiced pumpkin & sunflower seed hummus, onion ash*

ONE

PETUNA OCEAN TROUT 'CEVICHE'

Organic gin & botanicals, roes, citrus & fennel salad, yoghurt labneh

Add Oscietra caviar | 20

TWO

DUCK BREAST & SWEET SHERRY BEETROOT SALAD

Smoked almond crunch, heirloom beets, woodland sorrel & salted honeycomb

ADDITIONAL COURSE

SPLIT AND GRILLED WA MARRON | 25

Spiced miso butter, grilled gem and roasted corn

THREE

MURRAY COD SHOULDER CUT "FILLET"

Smoked crème fraiche and butter poached, salted gem lettuce, confit celeriac, caper leaf and oil

FOUR

FLASH GRILLED WAGYU BEEF MS6+

Beluga lentils, mushroom, green asparagus, roast baby onion salad

FIVE

ICED DARK CHOCOLATE

Spice roasted strawberries, Turkish pistachio, white chocolate cream & rock biscuit

ADDITIONAL CHEESE COURSE | 14

Caramelised fig & apple chutney, smoked honey, crispbread

Please note a 7.5% discretionary service charge will be added to the final bill.

TWO COURSES

98

DINNER

THREE COURSES

125

FOR THE TABLE

CARROT & PARMESAN GRISSINI *Spiced pumpkin & sunflower seed hummus, onion ash*

ENTRÉE

PETUNA OCEAN TROUT 'CEVICHE'

Organic gin & botanicals, roes, citrus & fennel salad, yoghurt labneh

Add Oscietra caviar | 20

FLASH SEARED SCALLOPS

Maple roasted baby carrots, 7 spiced hazelnut dukkah, tea plumped currants

HAND CUT BEEF TARTARE

Cape Grim dry aged beef, artichoke cream, flame grapes, toasted grain & rosemary

SPANNER CRAB SALAD 'PRIMA VERA'

Handpicked sweet crab meat, white zucchini cream,

garden peas and leaves, sugar pea gazpacho

DUCK IN TWO STYLES | BREAST & LIVER

Air and dried salt pastrami, cognac liver parfait, rhubarb gastrique, fried salt & pepper cauliflower

FRESH CHEESE & SWEET SHERRY BEETROOT SALAD

Buffalo Stracciatella, smoked almond crunch, heirloom beets,

woodland sorrel & salted honeycomb

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TWO COURSES

98

DINNER

THREE COURSES

125

MAIN

MURRAY COD SHOULDER CUT 'FILLET'

Smoked crème fraiche and butter poached, salted gem lettuce, confit celeriac, caper leaf and oil

HIRAMASA YELLOW TAIL KINGFISH

Pan roasted, slow cooked scorched pepper and tomato sofrito, confit baby fennel, black olive, ice plant

SLOW ROASTED LAMB RUMP

Moroccan spiced butternut pumpkin, date & orange paste, picolino onions, crispy black cabbage

BRINED AND GRILLED ORGANIC CHICKEN BREAST

Heirloom potato & macadamia gnocchi, zucchini and preserved lemon, summer shoots

FLASH GRILLED WAGYU BEEF MS6+

Beluga lentils, mushroom, green asparagus, roast baby onion salad

TEARDROP BARLEY & SUNFLOWER 'RISOTTO'

Braised shitake and king mushrooms, comte, pickled & grilled cauliflower, dried onion

SIDES | 10

WHITE MISO & STICKY CITRUS GLAZED EGGPLANT

STEAMED NEW SEASON POTATOES French butter and herbs

SHOESTRING CUT POTATO FRIES Confit garlic aioli, sea salt

VADOUVAN SPICED & HONEY ROASTED CARROTS Hazelnut, labneh

GRILLED BROCCOLINI Preserved lemon & pepita pesto

SEASONAL MIXED BABY LEAF SALAD Shaved fennel & chardonnay vinaigrette

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PREMIUM
ADDITIONS

ENTRÉE

SPLIT AND GRILLED WA MARRON | 10

Barley miso butter, grilled gem and roasted corn

TASTE OF THE SEA 'CRUDO' | 15

Sashimi scallop & ocean prawn, Yellowtail kingfish & ocean trout 'torro', pink salt, cold pressed lemon oil, red chilli and sweet herbs

SPANNER CRAB & OSCIETRA CAVIAR 15g | 85

Escabeche of carrots and saffron with flaked sweet crab and caviar, carrot crisps

WAGYU BEEF CARPACCIO | 15

Full blood 9+ beef sirloin, cold pressed olive oil, mustard and pepper dressing

MAIN

CRUSTACEA

FRESH CREEL CAUGHT LOCAL LOBSTERS 1kg

Grilled and served with roasted garlic and herbs

HALF | 120

WHOLE | 230

Subject to availability/pre-order

PREMIUM CUT PRIME BEEF

Flash grilled and served with green miso horseradish and madeira jus

450g PRIME RIB ON THE BONE | 20

Dry aged grass fed, Cape Grim TAS

300g FULL BLOOD WAGYU FED SCOTCH FILLET | 25

250 day grain fed, marble score 7+, NSW

200g FULL BLOOD WAGYU SIRLOIN | 25

400 day grain fed, marble score 9+, WA

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TWO COURSES

98

DINNER

THREE COURSES

125

DESSERT

ICED DARK CHOCOLATE

Spice roasted strawberries, Turkish pistachio, white chocolate cream, rock biscuit

COCONUT & LIME BRULÉE 'NITRO'

Compressed sweet pineapple, Panella caramel crunch, new season iced mango

PUMPKIN DRIZZLE CAKE AND MANDARIN ICE CREAM

Ginger, coconut and brown sugar, spiced apricot marmalade, salted pumpkin caramel

HOT PASSIONFRUIT SOUFFLÉ

Passionfruit jelly, sweet crème fraiche, caramelised white chocolate crust

POACHED AND ROASTED SUMMER FRUITS

Organic oat milk sponge, Madagascar vanilla syrup, almond cream, meringue

CHEF'S SELECTION OF CHEESE

Caramelised fig & apple chutney, smoked honey, crispbread

PREMIUM CHEESE BY THE PIECE | 14

Carefully aged and ripened, best in class world cheese matched with fruit, pastes, chutney, buckwheat crackers & fresh baguette

MONTGOMERY'S CHEDDAR

Cows milk
Yeovil, North Cadbury | UK

HOLY GOAT

White mould goats milk
Sutton Grange, Victoria | AUS

ONETIK BLEU DES BASQUE

Blue mould ewes milk
Pyrenees Mountains, Pays Basque | FR

L'ARTISAN MOUNTAIN MAN

Wash rind brie, cows milk
Timboon, Victoria | AUS

OUR BOX OF TRUFFLES & SWEET TREATS | 20

*Milk chocolate & sour cherry fudge, white chocolate, pistachio & apricot nougat,
Dark chocolate & salted caramel truffle, coconut & raspberry macaroon*

For a full list of dessert wines & digestives please refer to the wine list

TEA & COFFEE | 6

Campos coffee - superior blend

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TWO COURSES

98

PLANT BASED

THREE COURSES

125

Tasting menus are designed to be enjoyed by the whole table.

This menu is also available as a two or three course option.

Sit back, relax and let us take you on a culinary journey.

FIVE COURSE | 140

WITH MATCHING BEVERAGE | 210

FOR THE TABLE

DURUM WHEAT CRISPS *with spiced pumpkin & sunflower seed hummus, onion ash*

ONE

ASPARAGUS & LEMON GAZPACHO

New season tips, Italian beans, garden peas and leaves

TWO

SMOKED ORGANIC ALMONDS & SWEET SHERRY BEETROOT

Bartolli di chogia & baby gold, soy & almond cream, salted honeycomb

THREE

TEARDROP BARLEY AND SUNFLOWER 'RISOTTO'

Braised shitake and king mushrooms, pickled & grilled cauliflower and dried onion

FOUR

SUNDAY ROAST | CARROTS & CRACKLING

Twice cooked and glazed, Beluga black lentils, piccolino onions & grilled gem

FIVE

PUMPKIN DRIZZLE CAKE & MANDARIN ICE CREAM

Ginger, coconut and brown sugar, spiced apricot marmalade, salted pumpkin caramel

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