

PRE-DINNER

CHAMPAGNE BY THE GLASS

NV LOUIS ROEDERER BRUT PREMIER | 29

2013 LOUIS ROEDERER CRISTAL | 90

NV VEUVE AMBAL CREMANT DE BOURGOGNE ROSÉ | 18

PRESTIGE GIN & TONIC

Made with limited edition Australian gins & premium tonics

Single 30ml | Double 60ml

INK GIN 22 | 32

*Husk Distillery Ink Gin, lemon myrtle, Tasmanian pepper, orange peel
Served with Strangelove light 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

HOUSE SMOKED ALMONDS	16
WARM MARINATED LARGE GREEN OLIVES	16
JAMON IBERICO DE BELLOTA WITH GRISSINI 50g	48

*Please notify staff of any allergies you may have.
For groups of 10 or more, a 7.5% service charge applies to the final bill.
A 10% surcharge applies on Sunday and public holidays.*

TWO COURSES

98

DINNER

THREE COURSES

125

ENTRÉE

FOR THE TABLE

PUMPKIN CIAMBELLA

Whipped cultured butter, sea salt, fennel pollen

HAND CUT BEEF TARTARE

Lightly cured Wagyu, wood sorrel, parmesan cream, shaved red cabbage, tapioca crisp

PICKED SPANNER CRAB

Charred sweetcorn, pickled cucumber, parsley, scarlet chard, aerated corn bread

Add Oscietra caviar | 20

FLASH SEARED SCALLOPS

Black Beluga lentils, celery, celeriac, lovage, crushed lobster sauce

TWICE COOKED BERKSHIRE PORK

Soy & mustard glazed belly, claypot braised mushrooms, wombok, pickled ginger

WARM CAULIFLOWER & BLACK TRUFFLE SALAD

Roasted piccolino onions, black garlic purée, fried sage, cauliflower tofu

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MAIN

STEAMED CORAL TROUT

Nori, roasted leek, fermented Japanese turnips, potato dashi

SLOW ROASTED LAMB RUMP

Potato & pumpkin gnocchi, red elk, green raisins, Turkish pistachios

TINDER CREEK DUCK BREAST

Sumac spiced carrots, pickled organic chickpeas, preserved orange & date purée

12HR GLAZED WAGYU 9+ RIB CHUCK

Red wine braised shallots, confit oyster mushrooms, artichoke purée, scarlet chard

Add fresh black truffle | 15

SPICED BUTTERNUT PUMPKIN & BAKED PORCINI POLENTA

Slow roast onion, confit garlic, kalettes, aged balsamic, pumpkin pangrattato

SIDES | 10

STEAMED BABY POTATOES *Cultured butter, lemon, parsley*

PERSIAN SPICED CAULIFLOWER SALAD *Pomegranate, mint, pine nuts*

GRILLED BROCCOLINI *Preserved lemon & pepita pesto*

HEIRLOOM BABY LETTUCE *Soft herbs, champagne & shallot vinaigrette*

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DESSERT

DARK CHOCOLATE & NITRO MANDARIN

Sun ripened caraibe 66%, aerated gold cocoa, mandarin

COLD PRESSED MACADAMIA MILK PUDDING

White miso & banana sorbet, passionfruit, black lime sugar crisp

HOT PASSIONFRUIT SOUFFLÉ

Panama passionfruit sorbet, caramelised white chocolate

CHEF'S SELECTION OF CHEESE

Burnt fig & apple chutney, vanilla apricots, toasted & baked breads, seeded lavosh

PREMIUM CHEESE PLATE | 56

Carefully aged and ripened, best in class

Burnt fig & apple chutney, vanilla apricot, toasted and baked breads, seeded lavosh

BAY OF FIRES CLOTH BOUND CHEDDAR | BAY OF FIRES, TAS

Hard cheddar, cows' milk

BERRY'S CREEK OAK BLUE | GIPPSLAND, VIC

Blue mould, cow's milk

HOLY GOAT | SUTTON GRANGE, VIC

White mould goats' milk

MONTE ROSSO TALEGGIO | ADELAIDE HILLS, SA

Semi soft, cows' milk

OUR BOX OF HAND MADE VALRHONA TRUFFLES (9) | 24

Dark chocolate & salted caramel, milk chocolate & mandarin, white chocolate & wild strawberry

ORGANIC TEAS AND ESPRESSO COFFEE | 7

Served with a house made orange & almond financier

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

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PLANT BASED

THREE COURSES

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FOR THE TABLE

CARROT PUFFED CRISPS

Smoked hummus, za'atar, pickled organic chickpeas

ENTRÉE

WARM CAULIFLOWER & BLACK TRUFFLE SALAD

Roasted piccolino onions, black garlic purée, fried sage, cauliflower tofu

CLAYPOT BRAISED LOCAL MUSHROOMS

Charred sweetcorn, white quinoa, pickled green shallot, elk

MAIN

HEIRLOOM VEGETABLE A LA GREQUE

Slow braised organic black lime barley, petit cos, saffron oil

BAKED PORCINI POLENTA

Nori, roasted leeks, sautéed baby kale, fermented Japanese turnips

DESSERT

COLD PRESSED MACADAMIA MILK PUDDING

White miso & banana sorbet, passionfruit, black lime sugar crisp

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