

MENU

GROUP DINING

••• 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

DINNER

Two courses 90 Three courses 115

••• ENTRÉE •••

- Seared scallops, crushed peas and millet, onion jam, seeded labneh, mustard leaves
Glazed king salmon, torched rare, white miso, sweet garlic, red baby cos, squid ink cracker, smoked soy, furikake, wakame oil
Lightly spiced hand cut veal rump tartare, pickled purplette onions, fermented red cabbage, avocado cream, hemp seed crackers
Vannella stracciatella, heirloom vegetable rotolo, tempura zucchini blossom, kombu powder, roasted chilli and garlic oil

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••• MAIN •••

- Wild bonito, seared fillet, surf clam sambal, fermented purple daikon, rainbow chard, grilled leek koshu
Rangers Valley wagyu, seared rump cap, shishito peppers, charred broccolini, green romesco, lovage salsa verde
Milly Hill lamb, twice cooked rump, toasted spelt & hemp seeds, macadamia cream, black garlic, buckhorn leaves
Hemp quadretti pasta filled with cashew, spinach & pistachio, chickpea miso and Gochujang sauce, pickled oyster mushroom, baby choy, puffed buckwheat

SUPPLEMENT 20

Premium beef cuts, dry aged grass-fed from Cape Grim, Tasmania
Cooked under flash grill, pink salt brine crust, green horseradish miso
450g Dry aged rib on the bone

SIDES 12

- Wok tossed Autumn chards with chilli, crushed ginger
Roasted carisma potatoes, slow cooked garlic & spring onions
Heirloom lettuce from Darling Mills farm, lemon, alto delicate olive oil
Murrays Run tomatoes, shallot oil, toasted perilla seeds, baby radish sprouts

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••• DESSERT •••

- A plate of chocolate textures #8
Black sesame biscuit, yuzu curd, coconut & pandanus cream, activated charcoal meringue
Sweet market garden, candied celery, carrot, beetroot, tomato & basil sorbet, aerated sweet cheese
Hot blood peach & chocolate top souffle, cultured crème fraiche sorbet

OUR BOX OF TRUFFLES & SWEET TREATS 20

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

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