



On arrival

Focaccia for the table, balsamic heirloom tomatoes

Antipasti

Choice of the below

House made ricotta, burnt honey, stone fruit, balsamic, crouton

Chilled morton bay bug, radicchio, orange, fennel, mozzarella, nduja

Wagyu carpaccio, gorgonzola aioli, parmesan, shallot, anchovies,
rocket, grissini

Secondi

Choice of the below

Wagyu beef sirloin, asparagus, tusk tomato, king brown mushroom,
pure di patate cremoso, sicilian salmoriglio

Local herb crusted barramundi, soft shell crab, salsa verde, broccolini,
farfalle

House made gnocchi, duxelles, forest mushroom, parmesan, pine nut

Dolce

Choice of the below

Whipped woombye triple cream brie tart, torched fig, vincotto

Valrhona chocolate semi freddo, honeycomb, passionfruit

Vanilla bean cheesecake, macadamia, poached orchard fruits