



2 道式午餐	75
3 道式午餐	95

small plates 前菜

six freshly shucked oysters 六只新鲜去壳生蚝 +5
orange mignonette 橙子木樨汁

beetroot cured salmon 甜菜根腌制三文鱼
pickled beetroot puree, fennel, crème fraiche, baby cucumber, orange
腌制甜菜根泥、茴香、奶油酸奶、小黄瓜、橙子

farm house pistachio terrine 农舍开心果馅饼
gherkins, marmalade, rye crostini 小黄瓜, 橘子酱, 黑麦脆皮面包

baked brie 烤布里奶酪
roast macadamia thyme, honey, toast 烤澳洲坚果百里香, 蜂蜜, 烤面包

large plates 主食

fresh market fish 新鲜市场鲜鱼
thai coconut curry, herbs, crispy eschallots
泰式椰香咖喱, 香草, 脆皮香菜

Fettuccine 意大利面
crab, chili, garlic, cappers, rocket, tomato, anchovies
螃蟹、辣椒、大蒜、苹果、芝麻菜、西红柿、凤尾鱼

panko crumbed pork cortoletta 面包屑猪肉饼
honey caper herb emulsion, parmesan, wild rocket, lemon
蜂蜜香草, 帕尔马干酪, 野生芝麻菜, 柠檬

southern braised cauliflower steak 南方红烧花椰菜牛排
onion soubise, red shiso, hazelnuts, salsa verde, charred onion, micro herbs
洋葱酱、红紫苏、榛子、辣酱、焦洋葱、小药草



salads and sandwiches 沙拉和三明治

caramelized figs & burrata 焦糖无花果和布拉塔
balsamic pearls, arugula, toasted macadamia, balsamic crème
黑醋, 芝麻菜, 烤澳洲坚果, 黑醋奶油

ham and cheese toast 火腿和奶酪吐司
seeded mustard aioli 芥末酱油

vegan buddha bowl 纯素食佛碗
chickpeas, pickled vegetables, nori, avocado, green vegetables, tofu
鹰嘴豆、腌制蔬菜、紫菜、牛油果、绿色蔬菜、豆腐

ruben sliver side 鲁本切片肉
sauerkraut, swiss cheese, pickle sauce 酸菜、瑞士干酪、酸菜汁

smoked petunia trout 熏鳟鱼
toasted sesame seed, potato, tomato, egg yolk, sugar snaps, olive soil, herbs
烤芝麻、土豆、西红柿、蛋黄、糖、草药

fries with cajun, pepper, salt, aioli
薯条与胡椒、盐、蛋黄酱

Desserts 甜点

new york baked brule yuzu cheese cake 纽约烤布鲁斯柚子奶酪蛋糕
shortbread crumbs, vanilla strawberry's compote, meringue
酥皮面包屑, 香草草莓酱, 蛋白霜

pannacotta 布丁
pineapple granita, lime sherbet 菠萝格兰尼塔, 酸橙冰糕

dark chocolate delice 黑巧克力甜点
hazelnut, mandarin sorbet 榛子, 柑橘冰糕

cheese plate 芝士拼盘

daily selection of australian cheese with accompaniments
每日精选澳大利亚奶酪

daily selection of 2 australian cheese
每日精选2种澳大利亚奶酪

菜单可能会更改。
如果有过敏或饮食方面的要求, 请告知我们。
节假日加收 15% 的费用。



3 道式晚餐

115

entrees 前菜

milk burrata 牛奶芝士

heirloom tomato, fermented chilli, chive emulsion, pea shoots, puffed rice, smoked 番茄、发酵辣椒、韭葱乳液、豌豆苗、膨化米

oysters three ways 生蚝三吃

+5

cucumber finger lime granita, mignonette shallot pearls, nahm jim 黄瓜青柠格兰尼塔、木樨、酱汁

beef tartare 牛肉塔塔

cured yolk, aged grana padano, avurga caviar, pane carasua 腌制蛋黄、格拉纳帕达诺奶酪、阿乌尔加鱼子酱、卡拉苏亚

pork belly 猪排

caramelised apple sauce, cabbage carrot slaw, sherry prunes, pickled apple 焦糖苹果酱、卷心菜胡萝卜沙拉、雪利酒梅子、腌苹果

mains 主食

duck breast a l'orange 橙香鸭胸

braised witlof, orange caramel, roasted hazelnuts, orange zest, carrot puree 炖羊柳、橙焦糖、烤榛子、橙皮、胡萝卜泥

northen queensland sword fish 北昆士兰剑鱼

beurre blanc, green asparagus, salmon roe, ramon serrano crumb, sauce ravigote 白汤、绿芦笋、三文鱼籽、拉蒙-塞拉诺面包屑、拉维戈特酱汁

lamb rump 羊腩

caramelised dutch carrots, sesame seeds, celery root pure, saltbush almonds 焦糖荷兰胡萝卜、芝麻、纯芹菜根、盐巴杏仁

eye fillet 牛眼肉

+5

bone marrow butter, maple heirloom carrots, mushrooms, truffled rosti, spinach 骨髓黄油、枫树传家胡萝卜、蘑菇、松露罗斯蒂、菠菜

sides 配菜

green beans, miso dressing, furikake, pickled shrooms 青豆、味噌酱、毛茸、腌蘑菇

14

duck fat kipfler potato, herb butter 鸭油基普弗勒土豆, 香草黄油

14

watermelon, marinated persian fetta, rocket, seeds, balsamic 西瓜、腌制波斯羊奶酪、芝麻菜、种子、香醋

14

菜单可能会更改。

如果有过敏或饮食方面的要求, 请告知我们。

节假日加收 15% 的费用。



amuse bouche 酒水欢宴

milk burrata 牛奶芝士

heirloom tomato, fermented chilli, chive emulsion, pea shoots, puffed rice, smoked burrata
番茄、发酵辣椒、韭葱乳液、豌豆苗、膨化米

2022 philip shaw 'the gardener' pinot gris, orange, nsw

kingfish sashimi 旗鱼刺身

orange ponzu, baby cucumber, radish, yuzu gel, red shiso, bbq nori crisps
橙子酱、小黄瓜、萝卜、柚子凝胶、红紫苏、烧烤紫菜脆片

2020 miraval 'studio', rose, côtes de provence, fr

beef tartare 牛肉塔塔

cured yolk, aged grana padano, avurga caviar, pane casaua
腌制蛋黄、格拉纳帕达诺奶酪、阿乌尔加鱼子酱、卡拉苏亚

2021 ad hoc 'cruel mistress', pinot noir, great southern, wa

palate refresher 味觉提神

duck breast a l'orange 橙香鸭胸

braised witlof, orange caramel, roasted hazelnuts, orange zest, carrot puree
炖羊柳、橙焦糖、烤榛子、橙皮、胡萝卜泥

2020 joseph drouhin, beaujolais villages, fr

strawberry's and cream 草莓和奶油

bavarian cream, strawberry sorbet, meringue, white chocolate jellies, strawberry glass
巴伐利亚奶油、草莓冰沙、蛋白酥皮、白巧克力果冻、草莓玻璃杯

2020 frogmore creek iced riesling, cambridge, tas

coffee / tea 咖啡和茶

仅为整桌客人设计的菜单

提供优质葡萄酒搭配 - 每人加 95



dessert 甜品

milk and honey 牛奶和蜂蜜

honey parfait, milk gelato, brown butter sugar, honey comb, milk gel, honey crisp
蜂蜜冻糕、牛奶冰淇淋、黑黄油糖、蜂巢、牛奶凝胶、蜂蜜脆片

strawberries and cream 草莓和奶油

bavarian cream, strawberry sorbet, meringue, jellies, strawberry crisps
巴伐利亚奶油、草莓冰糕、蛋白酥皮、果冻、草莓脆片

chocolate tart 巧克力塔塔

soft caramel, espresso mascarpone cream, white chocolate gelato, matcha crumbs
软焦糖、特浓咖啡马斯卡彭奶油、白巧克力冰淇淋、抹茶碎屑

trio sorbets 三色冰糕

chefs selection 主厨精选

cheese 芝士

choice of two 可选两种

cheddar 切达奶酪

gorgonzola 戈贡佐拉

brie 布里奶酪

served with lavosh, apple, muscatels, berries, walnuts, quince paste

配以拉沃什、苹果、麝香葡萄、浆果、核桃、榲桲酱

菜单可能会更改。

如果有过敏或饮食方面的要求，请告知我们。

节假日加收 15% 的费用。