



**2 courses lunch** 75  
**3 courses lunch** 95

**small plates**

six freshly shucked oysters  
orange mignonette +5

beetroot cured salmon  
pickled beetroot puree, fennel, crème fraiche, baby cucumber, orange

farm house pistachio terrine  
gherkins, marmalade, rye crostini

baked brie  
roast macadamia thyme, honey, toast

**large plates**

fresh market fish  
thai coconut curry, herbs, crispy eschallots

fettuccine  
crab, chili, garlic, cappers, rocket, tomato, anchovies

panko crumbed pork cotoletta  
honey caper herb emulsion, parmesan, wild rocket, lemon

southern braised cauliflower steak  
onion soubise, red shiso, hazelnuts, salsa verde, charred onion, micro herbs



### **salads and sandwiches**

caramelized figs & burrata

balsamic pearls, arugula, toasted macadamia, balsamic crème

ham and cheese toast

seeded mustard aioli

vegan buddha bowl

chickpeas, pickled vegetables, nori, avocado, green vegetables, tofu

ruben sliver side

sauerkraut, swiss cheese, pickle sauce

smoked petunia trout

toasted sesame seed, potato, tomato, egg yolk, sugar snaps, olive soil, herbs

fries with cajun, pepper, salt, aioli

### **desserts**

new york baked brule yuzu cheese cake

shortbread crumbs, vanilla strawberry's compote, meringue

pannacotta

pineapple granita, lime sherbet

dark chocolate delice

hazelnut, mandarin sorbet

### **cheese plate**

daily selection of australian cheese with accompaniments

daily selection of 2 australian cheese



**3 courses dinner**

115

**entrees**

milk burrata

heirloom tomato, fermented chilli, chive emulsion, pea shoots, puffed rice, smoked

oysters three ways

cucumber finger lime granita, mignonette shallot pearls, nahm jim

+5

beef tartare

cured yolk, aged grana padano, avurga caviar, pane carasua

pork belly

caramelised apple sauce, cabbage carrot slaw, sherry prunes, pickled apple

**mains**

duck breast a l'orange

braised witlof, orange caramel, roasted hazelnuts, orange zest, carrot puree

northen queensland sword fish

beurre blanc, green asparagus, salmon roe, ramon serrano crumb, sauce ravigote,

lamb rump

caramelised dutch carrots, sesame seeds, celery root pure, saltbush almonds,

eye fillet

bone marrow butter, maple heirloom carrots, mushrooms, truffled rosti, spinach

+5

**sides**

green beans, miso dressing, furikake, pickled shrooms

14

duck fat kipfler potato, herb butter

14

watermelon, marinated persian fetta, rocket, seeds, balsamic

14



## Tasting dinner menu

135

amuse bouche

milk burrata

heirloom tomato, fermented chilli, chive emulsion, pea shoots, puffed rice, smoked burrata

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

kingfish sashimi

orange ponzu, baby cucumber, radish, yuzu gel, red shiso, bbq nori crisps

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

beef tartare

cured yolk, aged grana padano, avurga caviar, pane casaua

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

palate refresher

duck breast a l'orange

braised witlof, orange caramel, roasted hazelnuts, orange zest, carrot puree

2020 joseph drouhin, beaujolais villages, fr

strawberry's and cream

bavarian cream, strawberry sorbet, meringue, white chocolate jellies, strawberry glass

2020 frogmore creek iced riesling, cambridge, tas

coffee / tea

menu designed for whole table participation only

*premium wine match available – add 95 per person*



**dessert**

milk and honey

honey parfait, milk gelato, brown butter sugar,  
honey comb, milk gel, honey crisp

strawberries and cream

bavarian cream, strawberry sorbet, meringue  
jellies, strawberry crisps

chocolate tart

soft caramel, espresso mascarpone cream  
white chocolate gelato, matcha crumbs

trio sorbets

chefs selection

**cheese**

*choice of two*

cheddar

gorgonzola

brie

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