PRE-DINNER

CHAMPAGNE BY THE GLASS

NV LOUIS ROEDERER COLLECTION 246 *Reims, France* | 36

2017 LOUIS ROEDERER BLANC DE BLANCS *Reims, France* | 68

2017 LOUIS ROEDERER ROSÉ *Reims, France* | 62

2016 LOUIS ROEDERER CRISTAL *Reims, France* | 138

SEASONAL COCKTAILS

THYME TO SPRITZ | 29

Lillet rosé aperitif, blanc de blancs, thyme cordial, nectarine soda

YUZU GIMLET | 29

Hickson house dry gin, white mint liqueur, yuzu juice, green tea, kaffir lime

GRANDE MARGARITA | 48

Patrón el alto reposado tequila, pierre ferrand curaçao, agave nectar, pressed lime

PREMIUM GRADED ROCK OYSTERS (A)

Yuzushu & black pepper mignonette

1/2 dozen | 48 dozen | 92

Add Oscietra caviar | 12 each

CAVIAR (i)

Buckwheat blinis, baguette, champagne jelly, traditional garnishes

BLACK RIVER OSCIETRA 50g | 300 100g | 580

PRE-DINNER SNACKS | 2 pieces per serve

SPANNER CRAB MILK BUNS (A) *Horseradish cream* | 32

ORTIZ ANCHOVY CROSTINI (i) *Apple, chive, lemon* | 28

HOUSEMADE WAGYU BRESAOLA *Dill pickles, parmesan brioche* | 30

CAVIAR POTATO CAKES (i) *Crème fraîche, chives* | 60

In keeping with our commitment to seasonal produce, some dishes may be available in limited quantities.
Kindly inform our team of any allergies or dietary requirements.
A staff gratuity of 10% applies to groups of eight or more (Monday–Saturday), with a 15% surcharge on Sundays and public holidays.
A 1% surcharge applies to card payments.

TWO COURSES
116

DINNER

THREE COURSES
143

FOR THE TABLE

WARM A.P BAKERY SOURDOUGH

Whipped cultured butter

ENTRÉE

HIRAMASA KINGFISH (A)

Kombu crusted loin, torched belly, smoked brandade, citrus ponzu, fish cracker

BAKED RICOTTA & SPRING PEA TART

Piccolino onion, black olives, garden peas, ancho chilli, green pumpkin oil

5-DAY DRY AGED SMOKED DUCK

Crisp skin breast, confit duck cake, turkish date & orange skin pickle

MISO MARMALADE BLACKENED COD (A)

Japanese eggplant, koshihikari rice, silken tofu, shiitake

HANDCUT WAGYU STEAK TARTARE

Horseradish crème fraîche, yellow mustard & red shallots, toasted brioche

PREMIUM ENTRÉE

SOUTHERN ROCK LOBSTER RAVIOLI (A) | +35

Butter poached blue swimmer crab & cherry tomatoes, crushed shellfish sauce

TASTE OF THE SEA SHARING PLATE (A) | +30pp

Minimum two people

Hand picked spanner crab, sydney rock oysters, market crudo & ceviche,

torched skull island prawns, salmon caviar

Available with any dish

Oscietra caviar 5g | +25

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MAIN

CRISPY SKINNED DAINTREE BARRAMUNDI FILLET (A)

House made XO, grilled beans, burnt lime, fried cashews

PAELLA RICE & MELTING CHEESE SOUFFLÉ

Fontina, grana, mozzarella, roasted peppers, candied garlic, saffron tomato jam

FLASH GRILLED MARGRA SPRING LAMB LOIN

Hibachi zucchini, hand rolled labneh, ortiz bagna cauda, pomegranate molasses

RARE BREED DRY AGED BLACK BERKSHIRE PORK

Slow cooked loin & crackling, salt baked celeriac, burnt apple

GRASSFED RIVERINE BEEF TENDERLOIN

Paris mash, roasted fennel, shiraz glaze, mustard seeds

PREMIUM MAINS

300G HIBACHI-GRILLED BLACK OPAL WAGYU SIRLOIN MS 7 | +58

500G KIDMAN GRAIN-FED RIBEYE ON THE BONE | +52

Caramelised onion jam, salsa verde, pressed potato

1KG WHOLE LOCAL DIVER-CAUGHT LOBSTER (A) | MP

Grilled lime & wasabi butter, green leaves

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VEGETABLES & SIDES | 17

LIVING LETTUCE

Pecorino & caper dressing, sourdough crust

SPRING VEGETABLE SALAD

Stracciatella, marinated zucchini, peas & beans, pepita pesto

COAL ROASTED BEETROOT

Crumbled feta, roasted hazelnuts, cabernet vinegar

GREEN BEANS

French butter, red shallots, garlic

ROASTED GARLIC POTATOES

Sea salt, confit garlic and parsley butter

HANDCUT POTATO FRIES

Smoked tomato sea salt, saffron aioli

WARM OSCIETRA CAVIAR & POTATO SALAD | 60

Lemon, parsley & caper dressing

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DESSERT

HOT PASSIONFRUIT SOUFFLÉ
Passionfruit & orange jelly, vanilla chantilly

MISO BANOFFEE PIE
Dulce de leche, dark chocolate, toffee banana, tonka bean cream

COLD SET COCONUT PUDDING
Sticky rice, coconut custard, coconut macaroon, panela sugar fruits

ICED YUZU MERINGUE
Candied citrus, yuzushu curd, matcha sugar

PREMIUM DESSERTS

"THE RITZ" HOT VALRHONA CHOCOLATE SOUFFLÉ | +10
100% french cocoa milk & rice, dark chocolate truffle, ganache

(R18+) TIRAMISU FOR TWO | +20
Patron XO café, toschi nocello , monochrome espresso
vanilla mascarpone, savoiardi & chocolate

ARTISANAL CHEESES

Best in class world cheese, served with housemade breads, pastes & chutneys.

CHOICE OF 2 CHEESES

ADDITIONAL CHEESE | + 15ea

CLOTH BOUND CHEDDAR | PYENGANA, TASMANIA *Hard, cow's milk*

BLUE STILTON | COLSTON BASSETT, ENGLAND *Blue mould, cow's milk*

BRILLAT SAVARIN | BURGUNDY, FRANCE *White mould, triple cream cow's milk*

TALEGGIO | MONTE ROSSO, AUSTRALIA *Washed rind, cow's milk*

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TO FINISH

DESSERT COCKTAILS

DIRTY AFFOGATO | 29

Belvedere dirty brew, vanilla ice cream, chocolate rocks

MANGO STICKY RICE | 32

Haku vodka, sweet mango liqueur, young coconut, lime, rice milk wash

JAPANESE OLD FASHIONED | 58

Hibiki harmony whisky, demerara, aztec chocolate bitters, orange oils

24K ESPRESSOTINI | 38

Belvedere, macadamia liqueur, salted caramel, 100% arabica coffee, 24k gold praline

SWEET WINES & FORTIFIED

		GLASS
2023 FROGMORE CREEK ICED RIESLING	*Coal River Valley, Tas*	18
2022 CHÂTEAU LAPINESSE SAUTERNES	*Bordeaux, France*	23
2024 LA CALIERA MOSCATO D'ASTI	*Piedmont, Italy*	18
KAY BROTHERS 10 YEAR GRAND MUSCAT	*McLaren Vale, SA*	19
PENFOLDS GRANDFATHER PORT	*Barossa Valley, SA*	26
TORO ALBALÁ DON PEDRO XIMENEZ 2002	*Andalusia, Spain*	55

TEA, COFFEE & PETIT FOURS

HANDMADE SWEET TREATS (6) | 24

Valrhona chocolate truffles, golden honeycomb rocks, fruit jellies

ORGANIC TEAS & HERBAL INFUSIONS *by Tea Drop* | 9

English breakfast | Earl grey | Peppermint | Chamomile | Fruits of eden | Honeydew green | Lemongrass ginger

COFFEE - MONOCHROMATIC *by Stranger* | 9

Served with butter cakes

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