

FOR THE TABLE

PUMPKIN CIAMBELLA

Whipped cultured butter, sea salt & fennel pollen

ENTRÉE

RAW TUNA SILK & CITRUS SALT SCALLOP

*Compressed watermelon, tomato oil, smoked chilli, split buttermilk dressing
Add Oscietra caviar | 20*

SALT CURED WAGYU BEEF

Yuzu, young ginger & golden sesame, white radish slaw, tapioca

HEIRLOOM TOMATO, ZUCCHINI & BUFFALO CURD SALAD

Smoked & roasted zucchini, tempura flower, marinated tomatoes, olive

'LA PLANCHA' SEARED BLACK PEPPER SCALLOPS

Spice roasted cauliflower, salted apple, green raisins, toasted seeds, sun shoots

MAIN

THIRLMERE FARM ROASTED TURKEY

Duck, pistachio & apricot stuffing, spiced heirloom carrots, scarlet chard

STEAMED MURRAY COD FILLET & HARBOUR PRAWNS

Confit aniseed, black lime, black barley, globe artichoke cream

GRILLED WAGYU 7+ RIB CHUCK

Beluga lentil purée, enoki mushroom, charred beans, blistered peppers

POTATO & PISTACHIO GNOCCHI

Asparagus primavera, preserved lemon, snap peas, crispy parmesan

SIDES

BAKED KIPFLER POTATOES *Parsley, caper, shallot*

HEIRLOOM BABY LEAF & HERB SALAD *Chardonnay & shallot vinaigrette*

DESSERT

FRENCH CHOCOLATE SEMI FREDDO

Valrhona Caraibe 66% organic cream, chocolate textures, roasted & glazed summer fruits

NEW SEASON ICED MANGO

Vanilla crème fraiche, roasted pineapple, white chocolate pavlova

HOT PASSIONFRUIT SOUFFLÉ

Mango sorbet, mint oil, Panella sugar crumble

CHEF'S SELECTION OF CHEESE

Burnt fig & apple chutney, vanilla apricots, toasted & baked breads, seeded lavosh