

PREMIUM GRADED ROCK OYSTERS

Served with fresh lemon, aged mirin & finger lime mignonette

HALF DOZEN | 48 DOZEN | 92

FOR THE TABLE

WARM ARTISAN SOURDOUGH BREAD

Cultured coppertree farm butter

ENTRÉE

YELLOWFIN TUNA CARPACCIO

Spanner crab koshihikari rice, ume plum & citrus soy dressing

ROCK LOBSTER RAVIOLI

Tomato & zucchini relish, crushed lobster bisque

SMOKED DUCK BREAST & FOIE GRAS BUTTER BRIOCHE

Poached black cherries, cognac pâté, wild fennel, pepperberry

HANDCRAFTED BURRATA

Roasted peach, marinated tomatoes, black olive & rosemary crisp bread

MAIN

12HR SPICE BRINED TURKEY BREAST

Sage & apricot stuffing, brown sugar parsnips

BUTTER POACHED BLUE EYE COD

Garden peas, gem lettuce, salty beach herbs, smoked scallop cream

SLOW ROASTED GRASS FED TENDERLOIN

Smoked onion & chestnut soubise, black garlic mushrooms

ROASTED PUMPKIN & SAGE PAPPARDELLE

Salted caper leaves, feta, crushed pepitas, persevered lemon, reggiano

FOR THE TABLE

ROASTED KIPFLER POTATOES *Confit garlic, rosemary sea salt*

SUMMER VEGETABLE SALAD *Beans, greens, tomatoes, mustard & lemon vinaigrette*

DESSERT

VALRHONA CHOCOLATE 'CHERRY RIPE'

Poached black cherries, coconut cream & snow

PEACH 'ICED TEA' TRIFLE

Poached & roasted peaches, mascarpone cream, soaked almond sponge

WHITE CHOCOLATE & PASSIOFRUIT & PAVLOVA

Mango sorbet, mango & passionfruit salad, roasted white chocolate meringue

CHEF'S CHEESE SELECTION

Three ripe cheeses, housemade fruit paste & breads

We care about your dietary needs, please notify staff of any food allergies.