

PRE-DINNER

CHAMPAGNE BY THE GLASS

NV LOUIS ROEDERER COLLECTION 244 | 36

2015 LOUIS ROEDERER CRISTAL | 135

NV VEUVE AMBAL CREMANT DE BOURGOGNE ROSÉ | 25

PRE-DINNER COCKTAILS

WHITE PEACH GIMLET | 26

Belvedere vodka, white peach juice, lime, mint oil

PANAMA PALOMA | 28

Patron Silver, panama passionfruit, agave, pressed lime, soda

WILD ROSE NEGRONI | 32

Hickson Rd Australian Dry Gin, Campari, Regal Rogue Wild Rose Vermouth, orange zest

PREMIUM GRADED ROCK OYSTERS

Served with fresh lemon, aged mirin & finger lime mignonette

1/2 dozen | 42 dozen | 82

Add Oscietra caviar | 8 each

CAVIAR SERVICE - BLACK RIVER OSCIETRA

Buckwheat blinis, baguette, Champagne jelly, traditional garnishes

50G | 325 for 2 100G | 600 for 4 150G | 875 for more

NITRO CAVIAR BUMP (5G) Oscietra caviar, Belvedere vodka shot | 42

OSCIETRA CAVIAR TARTS Crème fraîche, Champagne jelly (2) | 50

PRE-DINNER BITES

HIBACHI GRILLED BABAGANOUSH Grissini, mint, pomegranate, za'atar | 24

IBERICO JAMON DE BELLOTA Manchego cheese, grilled tomato bread (2) | 34

SCALLOP & MUD CRAB SOLDIERS Golden sesame, yuzu & fermented chilli mayo (2) | 28

Please notify staff of any allergies you may have.

A 10% staff gratuity will be added to the final bill for groups of 8+

A 15% surcharge applies on Sunday and public holidays.

FOR THE TABLE

HANDMADE POTATO & ROSEMARY BREAD

Whipped salted butter

ENTRÉE

HIRAMASA KINGFISH CRUDO

Paella spices, spanner crab, calasparra rice, candied tomato, saffron & shellfish dressing

Add Oscietra caviar | 25

HIBACHI GRILLED BEEF - WAGYU PASTRAMI BLACK OPAL F1

Shaved fennel, artichoke cream, grape, salted egg yolk, reggiano

TEA SMOKED PETUNA OCEAN TROUT

Flash seared rare, dutch cream potato, green onions, salted cucumber, labneh, garden mint oil

Add Oscietra caviar | 25

GLAZED DRY AGED DUCK BREAST

Fragrant grains, plump golden raisins, za'atar spiced almonds, burnt orange

ORGANIC JERSEY MILK RICOTTA & SPRING SHOOTS

Asparagus, heirloom zucchini, lavender honey, purple endive, charcoal grissini

PREMIUM ENTRÉE

WAGYU BEEF TARTARE MS 7+ WITH OSCIETRA CAVIAR (15G) | +95

Creamed horseradish, sweet shallot, pepper oil, toasted brioche

ROCK LOBSTER RAVIOLI | +30

Flaked spanner crab, confit tomato, crushed shellfish sauce

TWO COURSES

98

DINNER

THREE COURSES

130

MAIN

STEAMED AQUINA MURRAY COD FILLET

Zucchini flowers, roasted hazelnut cream, teardrop barley, lemon & herb

Add Oscietra caviar | 25

POACHED & GRILLED BANNOCKBURN CHICKEN BREAST

Sicilian caponata, confit garlic & lemon pangratatto, smoked paprika oil

SLOW ROASTED WAGYU BEEF

Black garlic roasted field mushrooms, french shallots, scorched cherry tomatoes

KINROSS STATION LAMB IN TWO STYLES

Slow roasted rump, house-made pancetta, vadouvan spiced carrots, apricot pickle

CARAMELISED CAULIFLOWER & HAZELNUT RAVIOLI

Claypot roasted local mushrooms, charred leeks, reggiano, burnt butter

PREMIUM MAINS

ROASTED SNAPPER FILLET & FLASH SEARED ABALONE | +40

Wild beach herbs, grilled baby gem heart, vermouth cream

300G SIRLOIN WAGYU BLACK OPAL F1 MS 7+ | +58

Flash grilled, smoked potato crisp, black garlic miso butter, homemade mustard

SIDES

LIVING LETTUCE *Champagne vinaigrette, orange & fennel pangrattato* | 18

TWICE COOKED SWEET POTATO *Agave & Aleppo pepper glaze, coriander* | 18

SLOW BAKED EGGPLANT *Roasted cherry tomatoes, pearl couscous, salsa verde* | 24

SMOKED DUCK FAT ROASTED POTATOES *Rosemary salt, confit garlic* | 20

STEAMED GREENS *Roman beans, broccolini, pine nuts, lemon vinaigrette* | 18

NEW SEASON ASPARAGUS & LOCAL MUSHROOMS *Manchego, 50yr aged balsamic* | 30

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DESSERT

VALRHONA DARK CHOCOLATE & STRAWBERRY NUT CRISP

64% Manjari cacao, strawberry jam, salted hazelnut caramel cream

WHITE CHOCOLATE & PEACH BRÛLÉE

White chocolate & jasmine crème, roasted sticky plums, white peach granita

ICED BLACK CHERRY CHEESECAKE

Aerated triple cream sweet cheese, chocolate crunch, scorched orange & black cherry jam

HOT COCONUT & KAFFIR LIME SOUFFLÉ

Panama passionfruit cream, young coconut & lime sorbet

NEW SEASON MANGO & RASPBERRY PAVLOVA

Whipped mango cream, mango sorbet, nitro crushed raspberries, chocolate meringue

CHEF'S SELECTION OF CHEESE

Fig & apple chutney, spiced plum jam, toasted breads, seeded lavosh

PREMIUM CHEESE PLATE | 68

Carefully aged and ripened, best in class world cheese

12 MONTH AGED MANCHEGO | LA MANCHA, SPAIN *Semi hard, sheeps milk*

COLSTON BASSETT BLUE STILTON | NOTTINGHAM, ENGLAND *Blue mould, cows milk*

DELICE DES CREMIERS | BURGUNDY, FRANCE *White mould, triple cream cows milk*

L'ARTISAN MOUNTAIN MAN | SOUTH AUSTRALIA *Washed rind, cows milk*

OUR BOX OF HAND MADE VALRHONA TRUFFLES (6) | 30

70% Andoa Noir & dulce de leche, 40% Jivara golden honeycomb

ORGANIC TEAS & HERBAL INFUSIONS *by Tea Drop* | 9ESPRESSO - MONOCHROMATIC *by Stranger* | 9

Served with almond butter cakes

For a full list of dessert wines & digestives please refer to the wine list

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PLANT BASED

FOR THE TABLE

HANDMADE POTATO & ROSEMARY BREAD

Extra virgin olive oil, aged balsamic

ENTRÉE

ROASTED & RIPENED HEIRLOOM TOMATOES

White peach, bitter endive, pistachio & basil pesto

BELUGA BLACK LENTILS & CLAYPOT LOCAL MUSHROOMS

Portobello, enoki & king oyster mushrooms, grilled gem hearts, society garlic

MAIN

HIBACHI GRILLED JAPANESE EGGPLANT

Organic red rice, purple radish shoots, black garlic, soy mirin shiitake sauce

TWICE BAKED HERB CRUSTED CAULIFLOWER

Zucchini flowers, roasted macadamia cream, teardrop barley, preserved lemon

DESSERT

VALRHONA DARK CHOCOLATE & STRAWBERRY NUT CRISP

64% Manjari cacao, strawberry jam, salted hazelnut caramel cream

ICED NEW SEASON MANGO FRUIT SALAD

Mango & passionfruit compote, mango sorbet, nitro crushed raspberries, chocolate sponge