

PRE-DINNER

CHAMPAGNE BY THE GLASS

NV LOUIS ROEDERER BRUT PREMIER | 29

2012 LOUIS ROEDERER CRISTAL | 90

NV VEUVE AMBAL CREMANT DE BOURGOGNE ROSÉ | 18

PRESTIGE GIN & TONIC

Made with limited edition gins from Australia & premium tonics

Single 30ml | Double 60ml

PINK 22 | 32

*Adelaide Hills Sunset gin, freeze dried strawberry, lemon wedge, thyme
Served with Fever Tree Mediterranean tonic*

BARREL AGED 24 | 34

*Banks & Solander Endeavour gin, cinnamon stick, juniper berries, orange wedge
Served with Fever Tree Aromatic tonic*

THYME OUT 26 | 36

*Animus Arboretum gin, lemon thyme, rosemary, lime
Served with Strangelove light tonic*

PREMIUM GRADED ROCK OYSTERS

Served with fresh lemon, white balsamic & verjus dressing

1/2 dozen | 38 dozen | 74

Add Oscietra caviar | 6 each

MARKET INSPIRED NIBBLES

ORTIZ ANCHOVIES, CRISP BABY COS LEAVES, MAYO	20
FOIE GRAS PARFAIT, APRICOT, PISTACHIO, TOASTED BRIOCHE (4)	24
HOUSE SMOKED ALMONDS	16
WARM MARINATED LARGE GREEN OLIVES	16
JAMON IBERICO DE BELLOTA WITH GRISSINI 50g	48

*Please notify staff of any allergies you may have.
An optional 7.5% gratuity charge will be added to the final bill.
A 10% surcharge applies on Sunday and public holidays.*

FIVE COURSES

140

TASTING

WITH BEVERAGE PAIRING

210

*This menu is designed to be enjoyed by the whole table.
Sit back, relax and let us take you on a culinary journey.*

FOR THE TABLE

PARMESAN & ROSEMARY GRISSINI

Spiced carrot & chickpea hummus, pickled heirloom vegetables

ONE

YELLOWFIN TUNA CRUDO

Compressed cucumber, edamame, charred green shallot, coriander shoots

Add Oscietra caviar | 20

TWO

TWICE COOKED PORK BELLY

Tamarind rock sugar glazed belly, puffed crackling, apple & radish salad, onion ash

ADDITIONAL COURSE

SPLIT & GRILLED WA MARRON | 25

Chilli oil, lemon, garlic

THREE

STEAMED AQUINA MURRAY COD

Pea tendrils, shoots, young ginger, red shallots

FOUR

FLASH GRILLED WAGYU BEEF MS6+

Beluga lentils, scorched peppers, fennel, chargrilled leek, crumbled fetta

FIVE

CHOCOLATE TRUFFLE TART

Sun ripened caraibe 66%, golden sugar, espresso butterscotch

ADDITIONAL CHEESE COURSE | 14

Pressed fig & walnut salamis, vanilla apricots, toasted & baked breads, seeded lavosh

*Please notify staff of any allergies you may have.
An optional 7.5% gratuity charge will be added to the final bill.
A 10% surcharge applies on Sunday and public holidays.*

TWO COURSES

98

DINNER

THREE COURSES

125

ENTRÉE

YELLOWFIN TUNA CRUDO

Compressed cucumber, edamame, charred green shallot, coriander shoots

Add Oscietra caviar | 20

FLASH SEARED SCALLOPS

Persian spiced cauliflower, pomegranate, pickled pear, pine nut gremolata

HAND CUT BEEF TARTARE

Lightly cured Wagyu, tapioca crisps, purslane, society garlic, parmesan cream

CAVIAR, CORN & CRISPY CHICKEN

Oscietra caviar, aerated corn bread, smoked chicken cream, crispy wing

TWICE COOKED PORK BELLY

Tamarind rock sugar glaze, puffed crackling, apple & radish salad, onion ash

STRACCIATELLA & SPICED BUTTERNUT

Buffalo milk cheese, black quinoa, red pepperonata, toasted pepitas, bitter leaves

*Please notify staff of any allergies you may have.
An optional 7.5% gratuity charge will be added to the final bill.
A 10% surcharge applies on Sunday and public holidays.*

TWO COURSES

98

DINNER

THREE COURSES

125

MAIN

STEAMED AQUNA MURRAY COD

Pea tendrils, shoots, young ginger, red shallots, blackened cabbage, heirloom potato

PAN ROASTED SNAPPER FILLET

Black sesame & yuzu, 5 hour braised sugar carrots, tempura ice plant

SLOW ROASTED LAMB RUMP

Fragrant spice & salt crust, caramelised eggplant, labneh, green tomato

BRINED AND GRILLED ORGANIC CHICKEN BREAST

Pink salt, black garlic gnocchi, sugar peas, charred piccolino onions

FLASH GRILLED WAGYU BEEF MS6+

Beluga lentils, scorched peppers, fennel, chargrilled leek, crumbled fetta

CLAYPOT BRAISED MUSHROOM | ZŌSUI

Koshihikari rice, enoki, shiitake, porcini, compressed zucchini, lemon, Reggiano

SIDES | 10

WHITE MISO & STICKY CITRUS GLAZED EGGPLANT *Golden sesame*

STEAMED NEW SEASON POTATOES *Pepe Saya salted butter, herbs*

SHOESTRING CUT POTATO FRIES *Saffron aioli, paprika salt*

FRIED & FRESH CAULIFLOWER SALAD *Herbs, hazelnut cream*

GRILLED BROCCOLINI *Preserved lemon & pepita pesto*

HEIRLOOM BABY LETTUCE *Soft herbs, champagne & shallot vinaigrette*

*Please notify staff of any allergies you may have.
An optional 7.5% gratuity charge will be added to the final bill.
A 10% surcharge applies on Sunday and public holidays.*

PREMIUM ADDITIONS

ENTRÉE

SPLIT & GRILLED WA MARRON | 15

Chilli oil, lemon, garlic

YELLOWFIN TUNA TARTARE & SCALLOP SASHIMI | 15

White soy, dashi, daikon

SPANNER CRAB & OSCIETRA CAVIAR (15g) | 85

Escabeche of carrots and saffron, flaked sweet crab & caviar, carrot crisps

MAIN

CRUSTACEA

Subject to availability/pre-order

FRESH CREEL CAUGHT LOCAL LOBSTERS 1kg

Grilled and served with roasted garlic and herbs

HALF | 120

WHOLE | 230

PREMIUM CUT PRIME BEEF

Flash grilled and served with green miso horseradish and madeira jus

230g GRAIN FED RANGERS VALLEY TENDERLOIN | 20

NSW

400g 28 DAY DRY AGED GRASS FED CAPE GRIM SIRLOIN ON THE BONE | 25

VIC

300G WESTHOLME WAGYU SCOTCH FILLET MARBLE SCORE 8+ | 30

VIC

*Please notify staff of any allergies you may have.
An optional 7.5% gratuity charge will be added to the final bill.
A 10% surcharge applies on Sunday and public holidays.*

TWO COURSES

98

DINNER

THREE COURSES

125

DESSERT

CHOCOLATE TRUFFLE TART

Sun ripened caraibe 66%, golden sugar, espresso butterscotch

COCONUT & LIME NITRO ICED BRULÉE

Shaved Bethonga pineapple, melted coconut sugar, passionfruit sorbet

COLD PRESSED CASHEW NUT MILK PUDDING

Black licorice crisp, fennel pollen, soft marmalade of citrus fruits

HOT RASPBERRY SOUFFLÉ

Raspberry sorbet, sweet crème fraiche, caramelised white chocolate rocks

BLACKBERRY & APPLE SEMIFREDDO

Blackberry jam ripple, meringue, balsamic toffee blackberries

CHEF'S SELECTION OF CHEESE

Pressed fig & walnut salamis, vanilla apricots, toasted & baked breads, seeded lavosh

PREMIUM CHEESE PLATE | 56

*Carefully aged and ripened, best in class world cheese
Pressed fig and walnut salamis, vanilla apricot, toasted and baked breads, seeded lavosh*

MONTGOMERY'S CHEDDAR | Yeovil, North Cadbury, UK

Cows' milk

ONETIK BLEU DES BASQUE | Pyrenees Mountains, Pays Basque, F

Blue mould ewes' milk

HOLY GOAT | Sutton Grange, VIC

White mould goats' milk

L'ARTISAN MOUNTAIN MAN | Timboon, VIC

Wash rind brie, cows' milk

OUR BOX OF HAND MADE VALRHONA TRUFFLES (9) | 24

Dark chocolate & salted caramel, milk chocolate & mandarin, white chocolate & wild strawberry

ORGANIC TEAS AND ESPRESSO COFFEE | 7

Served with a housemade orange & lemon madeleine

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

*Please notify staff of any allergies you may have.
An optional 7.5% gratuity charge will be added to the final bill.
A 10% surcharge applies on Sunday and public holidays.*

TWO COURSES

98

PLANT BASED

THREE COURSES

125

Tasting menus are designed to be enjoyed by the whole table.

This menu is also available as a two or three course option.

Sit back, relax and let us take you on a culinary journey.

FIVE COURSE | 140

WITH MATCHING BEVERAGE | 210

FOR THE TABLE

RED CABBAGE TAPIOCA CRISPS

Spiced carrot & white bean hummus, pickled organic chickpeas

ONE

ROLLED ORGANIC BLACK QUINOA

Spiced butternut squash, roasted pepitas, piquillo pepperonata, bitter leaves

TWO

PERSIAN SPICE ROASTED CAULIFLOWER SALAD

Pomegranate, toasted pine nut, pickled green pears, cauliflower cream, society garlic

THREE

CLAYPOT BRAISED MUSHROOM | ZŌSUI

Koshihikari rice, enoki, shiitake, porcini, compressed zucchini, lemon

FOUR

SUNDAY ROAST | CARROTS & CRACKLING

Twice cooked and glazed, Beluga black lentils, piccolino onions, grilled gem

FIVE

COLD PRESSED CASHEW NUT MILK PUDDING

Black licorice crisp, fennel pollen, soft marmalade of citrus fruits

Please notify staff of any allergies you may have.

An optional 7.5% gratuity charge will be added to the final bill.

A 10% surcharge applies on Sunday and public holidays.