

ENTRÉE

HIRAMASA KINGFISH CRUDO

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

Add Oscietra caviar | 25

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

MAIN

STEAMED AQUINA MURRAY COD FILLET

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

Add Oscietra caviar | 25

POACHED & GRILLED BANNOCKBURN CHICKEN BREAST

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

SLOW ROASTED WAGYU BEEF

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

CARAMELISED CAULIFLOWER & HAZELNUT RAVIOLI

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

SIDES

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

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

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

DESSERT

VALRHONA DARK CHOCOLATE & STRAWBERRY NUT CRISP

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

ICED BLACK CHERRY CHEESECAKE

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

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

Please advise staff of any allergies or dietaries you may have.

A fixed 10% staff gratuity will be added to the final bill for group bookings.

A 15% surcharge applies on Sunday and public holidays.