

SUNDAY - THURSDAY

2 COURSES | 120 3 COURSES | 145

GROUP DINING DINNER MENU

FRIDAY - SATURDAY

3 COURSES | 145

PRE-DINNER BITES

CAVIAR POTATO CAKES *5g oscietra caviar, horseradish (2) | 56*

MOZZARELLA MILK BUNS *Ibérico jamón, green olive (2) | 28*

ORTIZ ANCHOVY TOAST *Apple, chives, crème fraîche (2) | 24*

PREMIUM GRADED ROCK OYSTERS

Fresh lemon, aged mirin & finger lime mignonette

1/2 dozen | 48 dozen | 92

Add oscietra caviar | 12 each

TASTE OF THE SEA SHARING PLATE

*East 33 sydney rock oysters, skull island prawns,
fraser island spanner crab, kingfish crudo,
grilled scallops, salmon caviar & crème fraîche*

80pp (minimum 2 people)

ENTRÉE

SCORCHED SASHIMI KINGFISH *Smoked dashi tofu, pickled celery, apple & elderflower ponzu*

Add oscietra caviar | 25

HOT PARMESAN & CORN SOUFFLÉ *Añejo chilies, fresh ricotta, candied cherry tomatoes & scamorza*

COLD SMOKED DUCK & PISTACHIO BRIOCHE *Frutta di mostarda, cognac pâté, shaved foie gras, bitter leaves*

CARAMELISED MISO SCALLOPS *Red miso marmalade, fragrant red rice, carrot 'popcorn' & shoots*

MAIN

BAKED MURRAY COD & SPANNER CRAB ROYALE *Organic grilled zucchini, society garlic, scallop & herb sauce*

Add oscietra caviar | 25

BLACK OPAL BEEF RIB & LOIN MS 6+ *Claypot braise & black salt brine, roasted cauliflower verde, smoked soubise*

TWICE COOKED 'MARGRA' LAMB SHOULDER *Fat green olives, first shoot asparagus, scorched pepperoncini & sheep's feta*

PUMPKIN CONCENTRATO & BLACK GARLIC "RAVIOLI" *Charred brassicas, 3 day hung yoghurt, crushed pepitas, green pumpkin oil*

FOR THE TABLE

LIVING LETTUCE *Salad cream, salted baby cucumber, sourdough crumbs*

GARLIC POTATOES *Twice cooked kipflers, rosemary salt, french butter*

DESSERT

NEW SEASON MANGO, LIME & COCONUT PUDDING *Mango & passionfruit salad, coconut sorbet, sponge & snow*

WHITE CHOCOLATE HONEYCOMB *Poached strawberries, gingerbread mousse, honeycomb biscuit*

NITRO CITRUS BRÛLÉE *Grapefruit jelly, mandarin & yuzu custard, blood orange & campari granita*

CHEF'S SELECTION OF CHEESE *Fig & apple chutney, spiced plum jam, toasted breads, seeded lavosh*

Please notify staff of any allergies you may have.

A 10% staff gratuity will be added to the final bill for groups of 8+ (Monday - Saturday).

A 15% surcharge applies on Sunday and public holidays. All card transactions incur a 1% surcharge.