

SUNDAY - THURSDAY

2 COURSES | 120 3 COURSES | 145

## GROUP DINING

FRIDAY - SATURDAY

3 COURSES | 145

### SNACKS

*2 pieces per serve*

SPANNER CRAB SANDO (A) *Wasabi sesame, lime* | 38

BLACK TRUFFLE MILK BUN *Iberico jamon, parmesan* | 40

CAVIAR TARTLETS (I) *Crème fraîche, champagne jelly* | 46

### PREMIUM SYDNEY ROCK OYSTERS (A)

*Yuzushu & black pepper mignonette*

1/2 dozen | 48

dozen | 92

Add oscietra caviar | 12 each

### FOR THE TABLE

WARM A.P BAKERY SOURDOUGH *Whipped cultured butter*

### ENTRÉE

HIRAMASA KINGFISH IN THREE STYLES (A) *Kombu crusted loin, scorched belly, smoked brandade, citrus ponzu*

BLACK TRUFFLE POLENTA *Reggiano, comte, ricotta, fresh black truffle, sage & onion crisps*

DUCK & ROSEMARY RAVIOLI *Crispy skinned breast, spiced confit leg, salt baked celeriac*

FLASH SEARED YELLOWFIN TUNA (A) *Olive oil confit, vadouvan spiced eggplant, fenugreek, chickpeas*

### MAIN

SPICED PUMPKIN CAVATELLI PASTA *Heirloom marinated vegetables, aromatic broth & fat olive pesto*

CRISPY SKINNED DAINTREE BARRAMUNDI FILLET (A) *Cloudy bay clams, smoked scallop butter, salty beach herbs*

CHARCOAL GRILLED LAMB LOIN *Spiced basque pipérade, espelette & crisp lamb pancetta, 5-day labneh*

GLAZED CAPE GRIM BEEF SHORT RIB *Black garlic, charred leeks, roasted king browns, red elk*

### FOR THE TABLE

LIVING LETTUCE *Pecorino & caper dressing, sourdough crust*

ROASTED GARLIC POTATOES *Sea salt, confit garlic and parsley butter*

### DESSERT

COCONUT RICE PUDDING ICE CREAM *Banana bread, licorice, basil seed & coconut syrup*

ICED YUZU MERINGUE *White chocolate biscuit crunch, yuzushu curd & matcha sugar*

CLASSIC CRÈME BRÛLÉE *Jersey cream, madagascan vanilla, burnt toffee, butter cakes*

CHEF'S CHEESE SELECTION *Served with housemade breads, pastes & chutneys*

*In keeping with our commitment to seasonal produce, some dishes may be available in limited quantities.*

*Kindly inform our team of any allergies or dietary requirements.*

*A staff gratuity of 10% applies to groups of eight or more (Monday–Saturday), with a 15% surcharge on Sundays and public holidays.*

*A 1% surcharge applies to card payments.*