PRE-DINNER

CHAMPAGNE BY THE GLASS

NV LOUIS ROEDERER BRUT PREMIER • 29
2017 IONA ESTATE SANGIOVESE ROSÉ • 16
NV RUINART BLANC DE BLANCS • 47

PRE-DINNER GIN & TONIC

Made with limited edition gins from Australia

Single 30ml / Double 60ml

MOORE’S ROOTS & LEAVES 24 / 34
Ginger, juniper, citrus leaves, Fever Tree elderflower tonic

POOR TOMS STRAWBERRY 25 / 35
Freeze dried strawberry, lemon, garden flowers, Strangelove light tonic

MANLY BARREL AGED 26 / 36
Pink peppercorn, orange, dried Kombu, Fever Tree tonic

MARKET INSPIRED NIBBLES

CASHEW HUMMUS golden raisins, rice crackers 14
GREEN OLIVES aged fetta, basil 12
SALMON & DILL ‘CONSERVA’ served with soy & linseed crisps 14
PORTUGUESE ANCHOVIES grilled hemp seed flat bread 19

WILD FRESH SIGNATURE OYSTERS

BY EWAN MCASH
Served with lemon & a fermented persimmon dressing
4.8 ea (min 6)

We care about your dietary needs. Please notify staff of any food allergies. Please note: a 7.5% discretionary gratuity charge will be added to the bill.
FOR THE TABLE

PUFFED AMARANTH CRISPS
macadamia & cashew dip

FERMENTED CRISP MARKET VEGETABLES
with Australian grown hemp seeds

ENTRÉE

SEARED SCALLOPS roasted butternut pumpkin, oat kernels, barley miso, pumpkin oil, seeded labneh
GLAZED KING SALMON scorched white miso, sweet garlic, red cos, smoked soy, furikake, wakame
TATAKI OF BEEF flash seared & rare, asparagus, pickled grapes, celtuce, seaweed crisps
VANNELLA BURRATA broad beans, sour lemon, hemp seed dukkah, roasted chilli & garlic

MAIN

ALBACORE TUNA charred Darling Mills cos, surf clam & grape tomato, black olive
JACKS CREEK WAGYU BAVETTE blackened piccolino, heirloom carrots, sunchokes, malted barley
MILLY HILL LAMB bone roasted, spring peas, pearl barley, mint, glazed eggplant
HEMP RIGATONI PASTA house made pasta, wilted spring kales, braised mushrooms, salted ricotta

SUPPLEMENT 20

DRY AGED GRASS FED 450G RIB ON THE BONE FROM CAPE GRIM, TASMANIA
Cooked under flash grill, pink salt brine crust, green horseradish miso

SIDES

WOK TOSSSED SPRING KALE with chilli, crushed ginger 10
ROASTED CARISMA POTATOES slow cooked garlic & spring onions 10
DARLING MILLS HEIRLOOM LETTUCE lemon, Alto delicate olive oil 10
MURRAYS RUN TOMATOES watercress & hemp seed oil 10

DESSERT

FIVE CHOCOLATE TEXTURES #9 sweet, crisp, dark, milk & iced
WARM PINEAPPLE TART scorched agave, spelt, white rum coconut ice cream
SWEET MARKET GARDEN sweet glazed pumpkin, vanilla candied tomato, carrot sorbet, aerated matcha
HOT ‘BLACK FOREST’ SOUFFLÉ Tasmanian cherries, cultured cream

OUR BOX OF TRUFFLES & SWEET TREATS 20
FOR THE TABLE

PUFFED AMARANTH CRISPS  
macadamia & cashew dip

FERMENTED CRISP MARKET VEGETABLES  
with Australian grown hemp seeds

ENTRÉE

WHIPPED SILKEN TOFU  
broad beans, sour lemon, hemp seed dukkah, roasted chilli & garlic

PRESERVED ZUCCHINI  
macadamia cream, Demeter Farm spelt, red cos

ROASTED BUTTERNUT PUMPKIN  
oat kernels, grilled asparagus, celtuce, barley miso

MAIN

BLACK QUINOA & POTATO ‘RISOTTO’  
spring kales, puffed lemon quinoa

CHARRED DARLING MILLS BABY COS  
cashew & malted barley, heirloom vegetables

SPICED GLAZED EGGPLANT  
spring peas, pearl barley & mint

SIDES

WOK TOSSED SPRING KALE  
with chilli, crushed ginger 10

ROASTED CARISMA POTATOES  
slow cooked garlic & spring onions 10

DARLING MILLS HEIRLOOM LETTUCE  
lemon, Alto delicate olive oil 10

MURRAYS RUN TOMATOES  
watercress & hemp seed oil 10

DESSERT

PINEAPPLE & ALMOND TART  
scorched agave, white rum & coconut ice cream

SWEET MARKET GARDEN  
sweet glazed pumpkin, vanilla candied tomato, carrot sorbet, aerated matcha

POACHED STRAWBERRY  
pecan, bitter chocolate fluid gel, dark chocolate ice cream

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