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## PRE-DINNER

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### CHAMPAGNE BY THE GLASS

NV LOUIS ROEDERER BRUT PREMIER | 29

2013 LOUIS ROEDERER CRISTAL | 90

NV VEUVE AMBAL CREMANT DE BOURGOGNE ROSÉ | 18

### PRE-DINNER COCKTAILS

GIN-GER 22 | 32

*Whitley Neill Rhubarb & Ginger gin, rosemary, pimento*

*Fever Tree Aromatic tonic*

Single 30ml | Double 60ml

LYCHEENI | 25

*Organic Vodka O, kaffir lime, lychee, elderflower, limoncello*

FIRE UP | 25

*Cazadores Tequila, jalapeño, coriander, watermelon, fresh lime*

### 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

HOUSE SMOKED ALMONDS | 16

WARM MARINATED LARGE GREEN OLIVES | 16

REGGIANO, POLENTA FRITTERS, BLACK GARLIC & CHIVE (4) | 20

FOIE GRAS PARFAIT, SOUR CHERRY, BRONZE FENNEL, TOASTED BRIOCHE (4) | 24

*Please notify staff of any allergies you may have.  
For groups of 10 or more, a 7.5% service charge will be added to the final bill.  
A 10% surcharge applies on Sunday and public holidays.*

## ENTRÉE

### FOR THE TABLE

#### PUMPKIN CIAMBELLA

*Whipped cultured butter, sea salt, fennel pollen*

#### SALT CURED WAGYU BEEF

*Yuzu, young ginger, golden sesame, white radish slaw, tapioca crisp*

#### SOUTH COAST SPANNER CRAB

*Charred sweet corn, aerated corn bread, gin pickled cucumber, green shoots*

Add Oscietra caviar | 20

#### RAW TUNA SILK & CITRUS SALT SCALLOP

*Compressed watermelon, tomato oil, smoked chilli, split buttermilk dressing*

Add Oscietra caviar | 20

#### HEIRLOOM TOMATO, ZUCCHINI & BUFFALO CURD

*Smoked & roasted zucchini, tempura flower, marinated tomatoes, olive*

#### 'LA PLANCHA' SEARED BLACK PEPPER SCALLOPS

*Spice roasted cauliflower, salted apple, green raisins, toasted seeds, sun shoots*

## MAIN

## STEAMED AQUINA COD &amp; FLASH SEARED CALAMARI

*Roasted nori leeks, Japanese turnips, potato dashi, Oscietra caviar*

## POACHED &amp; ROASTED LAMB RUMP

*Poached & roasted tomatoes, soft garlic, capers, borlotti beans and Ortiz anchovies*

## SLOW COOKED ORGANIC CHICKEN

*Spiced honey carrots, clay pot chickpeas, preserved orange, roasted apricot*

## GRILLED WAGYU 7+ RIB CHUCK

*Beluga lentils, oyster & enoki mushrooms, fetta, charred beans, blistered peppers*

## PUMPKIN &amp; HEIRLOOM POTATO GNOCCHI PRIMAVERA

*New season asparagus, pods & peas, zucchini flower herb salad, lemon mint oil*

## SIDES | 10

BUTTERED NEW POTATOES *Parsley, sea salt*

GRILLED BROCCOLINI *Preserved lemon & pepita pesto*

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

## DESSERT

### FRENCH CHOCOLATE SEMI FREDDO

*Valrhona Caraibe 66% organic cream, chocolate textures, roasted & glazed summer fruits*

### ROASTED & COMPRESSED STRAWBERRIES

*Cold pressed macadamia pudding, basil seeds, black sugar crisp*

### WHITE CHOCOLATE CHEESECAKE CREAM

*Black cherry & gin confit, scorched orange chocolate*

### CHEF'S SELECTION OF CHEESE

*Burnt fig & apple chutney, vanilla apricots, toasted & baked breads, seeded lavosh*

### PREMIUM CHEESE PLATE | 56

*Carefully aged and ripened, best in class world cheese*

*Burnt fig & apple chutney, vanilla apricots, toasted and baked breads, seeded lavosh*

#### 18 MONTH COMTE GRUYERE | FR

*Hard, cows' milk*

#### OAK BLUE | GIPPSLAND, BERRY'S CREEK, VIC

*Blue mould, cows' milk*

#### HOLY GOAT | SUTTON GRANGE, VIC

*White mould, goats' milk*

#### MONTE ROSSO TALEGGIO | ADELAIDE HILLS, SA

*Semi soft, 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 house made orange & almond financier*

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

*Please notify staff of any allergies you may have.*

*For groups of 10 or more, a 7.5% service charge will be added to the final bill.*

*A 10% surcharge applies on Sunday and public holidays.*

*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.*

## FOR THE TABLE

### TAPIOCA CRISPS

*Organic chickpea hummus, zaatar spice, garden mint*

## ONE

### TOMATO CAPONATA

*Tahini paste, smoked chilli dressing, peppers, zucchini, olive sticks*

## TWO

### RED MISO GLAZED EGGPLANT

*White soy tofu, red rice, puffed grains, fragrant leaves*

## THREE

### TWICE COOKED MUSTARD SPICED CAULIFLOWER

*Honey carrots, roasted apricots, almond dukkah, preserved orange*

## FOUR

### PUMPKIN & POTATO GNOCCHI PRIMAVERA

*New season asparagus, pods & peas, zucchini flower herb salad. lemon mint oil*

## FIVE

### ROASTED & COMPRESSED STRAWBERRIES

*Cold pressed macadamia pudding, basil seeds, black sugar crisp*