

## 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)

TWO COURSES

98

DINNER

THREE COURSES

124

## FOR THE TABLE

### CRISP ANCIENT GRAIN FLAT BREADS

*with whipped ricotta & seaweed salt*

### FERMENTED CRISP MARKET VEGETABLES

*with Australian grown hemp seeds*

## ENTRÉE

### SEARED SCALLOPS

*Roasted butternut pumpkin,  
oat kernels, barley miso, pumpkin oil, seeded labneh*

### ORGANIC SPATCHCOCK

*Demeter Farm spelt, sweetcorn, peanut  
& coconut dressing, fennel tip salt*

### ○ GLAZED KING SALMON ○

*Scorched white miso, sweet garlic, red cos, tapioca cracker,  
smoked soy, furikake, wakame*

### VANNELLA BURRATA

*Broad beans, sour lemon, hemp seed dukkah,  
roasted chilli & garlic*

### ○ HAND PICKED QUEENSLAND SPANNER CRAB ○

*Preserved zucchini, macadamia, school prawns,  
fermented green apple*

### TATAKI OF SPECKLE PARK BEEF

*Flash seared & rare, asparagus,  
pickled grapes, celtuce, seaweed crisps*

### SUPPLEMENT • 10

### MORETON BAY BUG TAIL

*Truffle miso glaze, puffed potato, mizuna leaf*

### ○ Our Signature Dishes ○

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.

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MAIN

**STEAMED QLD GROUPEL FILLET**

*Black quinoa & potato 'risotto', puffed lemon quinoa*

○ **SEARED ALBACORE TUNA** ○

*Charred Darling Mills cos, surf clam, grape tomato, black olive*

**JACKS CREEK WAGYU BEEF BAVETTE**

*Blackened piccolino, heirloom carrots, crisp sunchokes, cashew & malted barley*

**DRY AGED GOORALIE PORK CUTLET**

*Pan roasted, pickled apples, spring kales, creamed nduja*

○ **TWICE COOKED TINDER CREEK DUCKLING** ○

*5 day aged breast, spiced beetroot relish, dried cherry, black vinegar, wild rice*

**MILLY HILL LAMB RACK**

*Bone roasted, spring peas, pearl barley, mint, glazed eggplant*

**HEMP PASTA RIGATONI**

*House made pasta, wilted spring kales, braised mushrooms, salted ricotta*

**SUPPLEMENT • 20**

*Dry aged grass-fed cuts from Cape Grim, Tasmania & Speckle Park farm, Oberon, NSW  
Cooked under flash grill, pink salt brine crust, green horseradish miso*

*450g dry aged rib on the bone TAS*

*400g dry aged sirloin on the bone NSW*

*500g dry aged T-Bone TAS*

**SIDES • 10**

**WOK TOSSED SPRING KALE** *with chilli, crushed ginger*

**ROASTED CARISMA POTATOES** *slow cooked garlic & spring onions*

**FLASH FRIED ANCIENT GRAINS** *ash grilled babaghanoush*

**ROASTED CAULIFLOWER** *labneh, toasted quinoa*

**DARLING MILLS HEIRLOOM LETTUCE** *lemon, Alto delicate olive oil*

**MURRAYS RUN TOMATOES** *watercress & hemp seed oil*

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DINNER

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## DESSERT

### ○ FIVE CHOCOLATE TEXTURES #9 ○

*Sweet, crisp, dark, milk & iced*

### NITRO FROZEN WHITE CHOCOLATE CREAM

*Poached rhubarb jelly, liquid strawberry*

### ○ SWEET MARKET GARDEN ○

*Sweet glazed pumpkin, vanilla candied tomato,  
carrot sorbet, aerated matcha*

### WARM PINEAPPLE TART

*Scorched agave, spelt, white rum coconut ice cream*

### HOT 'BLACK FOREST' SOUFFLE

*Tasmanian cherries, cultured cream*

### CHEESE PLATE

*Chef's selection of premium cheese with dates,  
compressed fruit, pastes & seeded water breads*

## SOMETHING EXTRA

### PREMIUM CHEESE BOARD • 60 (serves 2-4)

*A selection of carefully aged & ripened best in class world cheese  
matched with dates, compressed fruit, activated nuts, fruit paste  
& seeded water breads with kamut toast*

### OUR BOX OF TRUFFLES & SWEET TREATS • 20

*Citrus cashew truffles, pecan butter & matcha, beetroot & raspberry  
macarons, sweet coconut & ginger, hazelnut praline & white chocolate*

### DESSERT COCKTAILS, DESSERT WINES & DIGESTIFS

*Full spirit & wine list available upon request*

### TEA & COFFEE • 6

*Superior blend coffee by Campos  
Black leaf teas & fresh herbal infusions by Ovvio*

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PLANT BASED

THREE COURSES

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## 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*

SWEET GARLIC *sweetcorn, puffed potato, seaweed crisps*

## MAIN

BLACK QUINOA & POTATO 'RISOTTO' *spring kales, puffed lemon quinoa*

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

SPLICED GLAZED EGGPLANT *spring peas, pearl barley & mint*

HEMP PASTA RIGATONI *wilted spring kales, braised mushrooms, puffed grains*

## SIDES • 10

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FLASH FRIED ANCIENT GRAINS *ash grilled babaghanoush*

ROASTED CAULIFLOWER *labneh, toasted quinoa*

DARLING MILLS HEIRLOOM LETTUCE *lemon, Alto delicate olive oil*

MURRAY'S RUN TOMATOES *watercress & hemp seed oil*

## 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*