



SUSTAINABLE

SEASONAL

WHOLEFOOD

Whilst you consider our menu, why not start with a glass of Champagne or a pre-dinner gin & tonic paired with some of our market inspired canapés and nibbles

••• **CHAMPAGNE BY THE GLASS** •••

NV Louis Roederer Brut Premier 29

2017 Iona Estate Sangiovese Rosé 16

NV Ruinart Blanc de Blancs 47

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••• **PRE-DINNER GIN & TONIC** •••

Made with limited edition gins from Australia

Single 30ml / Double 60ml

ARCHIE ROSE SMOKED GIN 22 / 32

Juniper berries, wattleseed, wild thyme, East Imperial Yuzu tonic

FOUR PILLARS DRY ISLAND GIN 24 / 34

Lemon, mint, freeze dried strawberry, Strangelove light tonic

KOVAL BARREL AGED GIN 26 / 36

Cardamon, cinnamon, lemon, sultanas, East Imperial Burma tonic

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••• **MARKET INSPIRED CANAPÉS & NIBBLES** •••

Sunflower seed hummus, confit tomato, basil, corn tacos 14

Green olives, aged fetta, basil 12

Salmon & dill 'conserva' served with soy and linseed crisps 14

Portuguese anchovies, grilled hemp seed flat bread 19

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••• **WILD FRESH SIGNATURE OYSTERS BY EWAN MCASH** •••

Served with lemon and a fermented persimmon dressing

4.8 each (Min 6)

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DINNER
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Two courses 90
Three courses 115

FOR THE TABLE

Crisp ancient grain flat breads, served with whipped ricotta and a seaweed salt
Puffed amaranth crisps, macadamia and cashew dip (*Vegan/GF*)

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... ENTRÉE ...

SEARED SCALLOPS

Crushed peas and millet, onion jam, seeded labneh, mustard leaves

BRAISED DUCK LEG

Sake & mirin glaze, wrapped in sesame leaves, salt baked celeriac & turnips, jobs tears



GLAZED KING SALMON

Torched rare, white miso, sweet garlic, red baby cos, squid ink cracker, smoked soy, furikake, wakame oil

COBIA & CUTTLEFISH

Citrus crudo, yuzukoshu, charred zucchini and piquillo, sudachi ponzu, crisp seaweed

SPICED VEAL TARTARE

Lightly spiced hand cut veal rump tartare, pickled purplette onions, fermented red cabbage, avocado cream, hemp seed crackers

STRACCIATELLA

Vannella Stracciatella, heirloom vegetables, tempura zucchini blossom, kombu powder, roasted chilli and garlic oil

SUPPLEMENT 15



200g WESTERN AUSTRALIAN FRESHWATER BLACK MARRON

Split and roasted, fermented black bean jang, aged chilli juice, frisee



Our signature dishes

Please note a 7.5% discretionary staff gratuity charge will be added to the bill.

... MAIN ...

HIRAMASA KINGFISH FILLET

Seared fillet of hiramasa kingfish, braised beetroot, grilled leek koshu, puffed green rice

PINK SNAPPER FILLET

Steamed fillet of pink snapper, risotto of black barley, black garlic, winter kales

FREE RANGE PORK BELLY

Braised and pressed pork belly, salted swede, cime di rapa, cashew and malted barley paste



TWICE COOKED TINDER CREEK FARM DUCKLING

5 day dry aged duck breast, confit leg, crisp brussels sprouts,
slow cooked carrot, puffed amaranth

DAVID BLACKMORE WAGYU SHIN

Slow cooked wagyu shin, charred sugarloaf cabbage, flat beans, lovage salsa verde, celeriac puree

MILLY HILL LAMB

Twice cooked Milly Hill lamb rump, spiced freekeh, XO eggplant, salted sheep yoghurt

HEMP RAVIOLO

Hemp pasta filled with grilled vegetables & spinach, Gochu Jang sauce,
hen of the wood mushroom, puffed buckwheat

SUPPLEMENT 20

DRY AGED GRASS-FED CUTS FROM CAPE GRIM, TASMANIA

Cooked under flash grill, pink salt brine crust, green horseradish miso

450g Dry aged rib on the bone

400g Dry aged sirloin on the bone

500g Dry aged T-Bone

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SIDES 12

Wok tossed Winter chards with chilli, crushed ginger

Roasted carisma potatoes, slow cooked garlic & spring onions

Flash fried ancient grains, ash grilled babaghanoush

Charred zucchini and squash, cavolo nero pesto, parmesan

Heirloom lettuce from Darling Mills Farm, lemon, alto delicate olive oil

Salad of slow roasted kumara, feta, basil and roasted corn

••• DESSERT •••

★ CHOCOLATE TEXTURES #8
A plate of indulgence

AERATED ALMOND SPONGECAKE
Fragrant bergamot syrup, curd, sea salted caramel & almond milk ice cream

★ SWEET MARKET GARDEN
Candied celery, carrot, beetroot, tomato & basil sorbet, aerated sweet cheese

TUTTI FRUTTI
Cranberries, red currants, roasted pineapple, candied peel and almond ice cream

HOT BLOOD PEACH SOUFFLÉ
House preserved blood peach & chocolate top souffle, cultured crème fraiche sorbet

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

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• CHEESE AND CHOCOLATES •

PREMIUM CHEESE BOARD **60** (serves 2 - 4)
A selection of carefully aged and ripened best in class world cheese
matched with dates, compressed fruit, activated nuts, fruit paste
and seeded water breads with kamut toast

OUR BOX OF TRUFFLES & SWEET TREATS **20**
Citrus cashew truffles, pecan butter and matcha, beetroot and raspberry macarons,
sweet coconut & ginger, hazelnut praline and white chocolate

DESSERT COCKTAILS, DESSERT WINES AND DIGESTIFS
Full spirit and wine list available upon request

TEA & COFFEE **6**
Superior blend coffee by Campos
Black leaf teas with fresh herbal infusions by Ovio

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••• PLANT BASED •••

A collaboration between our chefs, farmers and growers all sourced locally between Hawkesbury, the Blue Mountains and the Hunter Valley.

FOR THE TABLE

Puffed amaranth crisps, macadamia and cashew dip (GF)

• ENTRÉE •

Chickpea miso, hulled millet and crushed peas, onion jam, marinated raw fennel

Whipped silken tofu, salt baked celeriac, fermented turnips, jobs tears

Heirloom vegetable rotolo, tempura zucchini blossoms, roasted chilli & garlic oil

Charred zucchini & piquillo peppers, fermented red cabbage, sudachi ponzu, wakame crackerr

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• MAIN •

Hemp pasta ravioli, filled with grilled vegetables & baby spinach, charred flat beans, hen of the wood mushrooms, shallot oil

Shiro miso glazed black eggplant, charred sugarloaf cabbage, spiced freekeh

Hand rolled cavatelli, wilted local winter chards, local mushrooms, creamed cashew

Risotto of black barley, black garlic, grilled leek koshu, puffed green rice

SIDES 12

Flash fried ancient grains, ash grilled babaghanoush, brik pastry

Charred zucchini & squash, cavolo nero pesto

Heirloom lettuce from Darling Mills Farm, first press olive oil, lemon

Wok tossed winter chards, ginger & chilli

Roasted carisma potatoes, garlic & spring onions

Salad of slow cooked kumara, basil & roasted corn

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• DESSERT •

Aerated almond sponge cake, sea salted caramel & almond sorbet

"Tutti frutti" fruits, peels and nuts

Sweet market garden, candied fennel, carrot, beetroot, tomato & celery, tomato & basil sorbet

Ben Lomond cashew based cheese, white mould surface, creamy texture, served with fruit chutney, pinot paste and amaranth crackers

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