

ENTREE

FRESHLY SHUCKED APPELATION OYSTERS, mignonette dressing ½ doz 48 doz 96
WOODSIDE GOAT CHEVRE MOUSSE, beetroot, balsamic, hazelnut praline 29
LINE CAUGHT CORAL TROUT CARPACCIO, pink pepper, grapefruit, crème fraiche 38
CHARCOAL GRILLED KING PRAWNS, smoked chilli butter, lime 38
SEARED SCALLOPS, fennel cream, saffron and verjuice vinaigrette 38
JACKS CREEK BEEF TARTARE, miso, salted egg yolk, green onion, pommes allumettes 34

MAIN

FARRO RISOTTO, roast chestnut, parsley emulsion, mushroom 37
KING GEORGE WHITING, kataifi, scallop & prawn mousseline, finger lime, beurre blanc 56
NZ SNAPPER, tempura baby eggplant, labne, tamarind 56
BORROWDALE FREE RANGE PORK COLLAR, gochujang, pickled daikon, shiso 54
SLOW COOKED JACK'S CREEK WAGYU , carrot puree, charcoal carrot, black garlic glaze 58
RANGERS VALLEY BLACK MARKET SIRLOIN 5+ (250g), horseradish & tarragon butter 89

SIDES 16

BABY COS, radicchio, radish
CUCUMBER SALAD, fennel, fetta, mint
STEAMED SEASONAL GREENS, lemon thyme butter
ROAST CAULIFLOWER, gruyere fondue, espelette
FRIES onion salt, chive mayonnaise

DESSERTS 21

GRANNY SMITH APPLE SORBET, vanilla buttermilk curd, meringue

RUM BABA, pineapple, lime chantilly, spiced rum ice cream

HONEY & LAVENDER CRÈME BRULEE, raspberries, pistachio ice cream

DARK CHOCOLATE CRÈMEUX, tonka bean ice cream, banana, dulce de leche

CHEESE

individual cheese with accompaniments 16

selection of three cheeses with accompaniments 40

PLEASE ASK FOR TODAY'S SELECTION

COFFEE & TEA

Little Marionette Coffee or T2 tea served with petit fours 8

HEAD CHEF: Saro Derderyan

Please notify staff of any food allergies

10% Sunday and 15% Public Holiday Surcharge apply

1.65% Surcharge on all credit cards