DEGUSTATION MENU

7 COURSE TASTING $145
MATCHING WINES $75

SUPPLEMENTARY OYSTER COURSE
THREE SYDNEY ROCK OYSTERS, wakame oil, finger lime ($12)
Veuve Clicquot Brut, Champagne, Reims FRA ($18)

HIRAMASA KINGFISH, spanner crab, dill crème fraiche, rye, cucumber
2019 Dalfarras Pinot Grigio, Pyrenees VIC

SEARED SCALLOPS, cauliflower cream, smoked bacon jus, cavolo nero
2018 Hanatomoe Yon-Dan Sake, Miyoshino Jozo, Nara JAP

AQUINA MURRAY COD, seared baby cos, peas, crème fraiche, chive oil
2019 Pedestal Chardonnay, Margaret River WA

GRIMAUD DUCK BREAST, orange glazed endive, carrot, pedro ximenez jus
2018 Margan Barbera, Hunter valley NSW

RANGERS VALLEY BLACK ONYX BEEF, charred pencil leeks, chimichurri, bone marrow
2017 Teusner ‘The Dog Strangler’ Mataro, Barossa Valley SA

PYENGANA CHEDDAR FONDUE, quince paste, lavosh
2019 Frogmore Creek ‘Iced Riesling’, Coal Valley TAS

PRALINE MOUSSE, chocolate ganache, buttermilk sorbet
2009 Cargo Road Dessert Zinfandel, Orange NSW

PLEASE ALLOW 2 ½ HOURS FOR TASTING MENU
A LA CARTE MENU

ENTREE
SIX FRESHLY SHUCKED OYSTERS, mignonette dressing  28
CONFIT TOMATO SALAD, tomato caramel, almond cream, potato wafer  26
GIN CURED HIRAMASA KINGFISH, spanner crab, dill crème fraiche, rye, cucumber  31
CHARCOAL GRILLED MORETON BAY BUG, eggplant XO, daikon  33
SEARED SCALLOPS, cauliflower cream, smoked bacon jus, cavolo nero  32
O’CONNOR BEEF SHORT RIB, kohlrabi, mustard greens  28

MAIN
SMOKED RICOTTA AGNOLOTTI, parsley emulsion, pecorino, pine nut pangratto  27/39
KING GEORGE WHITING, kataifi, scallop prawn mousseline, finger lime, beurre blanc  53
AQUINA MURRAY COD, seared baby cos, peas, crème fraiche, chive oil  52
DRY AGED BORROWDALE PORK, pickled fennel, capers, apple compote, cider jus  45
GRIMAUD DUCK BREAST, orange glazed endive, carrot, pedro ximenez jus  49
CAPE GRIM BEEF TENDERLOIN, charred pencil leeks, chimichurri, bone marrow  54
RANGERS VALLEY BLACK ANGUS SIRLOIN 5+ (300g), horseradish & tarragon butter  89

SIDES
BABY COS, radicchio, radish  13
SPRING CUCUMBER SALAD, fennel, fetta, mint  14
STEAMED SEASONAL GREENS, lemon thyme butter  15
ROAST CAULIFLOWER, gruyere fondue, espelette  14
FRIES onion salt, chive mayonnaise  12
DESSERT
PASSIONFRUIT POPSICLE, white chocolate, coconut veloute, macadamia  19
STRAWBERRIES & CREAM, white balsamic sorbet, vanilla meringue, basil  19
CARAMELISED APPLE MILLE FEUILLE, cinnamon crème, spiced rum  20
HONEY & LAVENDER CRÈME BRULÉE, raspberries, pistachio ice cream  21
PRALINE MOUSSE TORTE, dark chocolate ganache, buttermilk sorbet  21

CHEESE
individual cheese with accompaniments  16
selection of four cheeses with accompaniments  35

L’ARTISAN EXTRAVAGANT, jersey cow’s milk triple cream brie, creamy, Victoria
PYENGANA, cow’s milk, 12-month aged cheddar, sharp, crumbly, Tasmania
OSSAU IRATY, ewe’s milk, semi hard, nutty, caramel, France
COLSTON BASSET STILTON, jersey cow’s milk, creamy, sweet, balanced, England

COFFEE & TEA
Quattro coffee or T2 tea served with petit fours  8

HEAD CHEF: Saro Derderyan
PROPRIETORS: Greg Anderson & Patricia Nunes

Please notify staff of any food allergies
10% Sunday and Public Holiday Surcharges apply