

DEGUSTATION MENU

7 COURSE TASTING \$155

MATCHING WINES \$75

SUPPLEMENTARY OYSTER COURSE

THREE SYDNEY ROCK OYSTERS, wakame oil, finger lime (\$12)

Veuve Clicquot Brut, Champagne Reims FRA (\$18)

LINE CAUGHT CORAL TROUT CRUDO, radish, jalapeno, buttermilk

2020 Gotas de Mar Albariño, Rias Baixas SPN

SEARED SCALLOPS, cauliflower cream, smoked bacon jus, cavolo nero

2020 Château D'Esclans 'Whispering Angel' Rosé, Provence FRA

AQUA MURRAY COD, celeriac, finger fennel, diamond clam velouté

2021 Pedestal Chardonnay, Margaret River WA

SMOKED GRIMAUD DUCK BREAST, confit leg, borlotti, pedro ximenez jus

2019 Josef Chromy Pinot Noir, Tamar Valley TAS

RANGERS VALLEY BLACK ONYX BEEF, pencil leeks, chimichurri, bone marrow

2018 Pirramimma Petit Verdot, McLaren Vale SA

PYENGANA CHEDDAR FONDUE, quince paste, lavosh

2021 Frogmore Creek 'Iced Riesling', Coal Valley TAS

DARK CHOCOLATE, hazelnut ice cream, coffee crumble

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 30
- WOODSIDE GOATS CHEVRE MOUSSE, beetroot, balsamic, hazelnut praline 29
- LINE CAUGHT CORAL TROUT CRUDO, radish, jalapeno, buttermilk 37
- CHARCOAL GRILLED KING PRAWNS, smoked chilli butter, lime 38
- SEARED SCALLOPS, cauliflower cream, smoked bacon jus, cavolo nero 34
- CHICKEN LIVER PARFAIT, fig and port relish, toasted brioche 29

MAIN

- FARRO RISOTTO, roast chestnut, parsley emulsion, mushroom 28/37
- KING GEORGE WHITING, kataifi, scallop prawn mousseline, finger lime, beurre blanc 55
- AQUANA MURRAY COD, celeriac, finger fennel, diamond clam velouté 53
- SMOKED GRIMAUD DUCK BREAST, confit leg, borlotti bean, pedro ximenez jus 51
- CAPE GRIM BEEF TENDERLOIN, charred pencil leeks, chimichurri, bone marrow 56
- RANGERS VALLEY BLACK MARKET SIRLOIN 5+ (300g), horseradish & tarragon butter 89

SIDES

- BABY COS, radicchio, radish 14
- SPRING CUCUMBER SALAD, fennel, fetta, mint 15
- STEAMED SEASONAL GREENS, lemon thyme butter 16
- ROAST CAULIFLOWER, gruyere fondue, espelette 15
- FRIES onion salt, chive mayonnaise 14

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 BRULEE, raspberries, pistachio ice cream 21

DARK CHOCOLATE, hazelnut ice cream, coffee crumble 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 Surcharge applies

1.5% Surcharge on all credit cards applies