

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 Gotas de Mar Albariño, Rias Baixas SPN

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

2020 Mirabeau 'Etoile' Grenache Shiraz, Provence FRA

AQUNA MURRAY COD, seared baby cos, peas, crème fraiche, chive oil

2019 Pedestal Chardonnay, Margaret River WA

GRIMAUD DUCK BREAST, orange glazed endive, 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

2019 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

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
- CHICKEN LIVER PARFAIT, fig & port relish, toasted brioche 27

MAIN

- SMOKED RICOTTA AGNOLOTTI, parsley emulsion, pecorino, pine nut pangratatto 27/39
- KING GEORGE WHITING, kataifi, scallop prawn mousseline, finger lime, beurre blanc 53
- AQUINA MURRAY COD, celeriac, finger fennel, diamond clam velouté 52
- 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 MARKET 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 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

1.2% Surcharge on all credit cards applies