

## 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*

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

*2019 Pedestal Chardonnay, Margaret River WA*

GRIMAUD DUCK BREAST, confit leg, borlotti bean, 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, confit leg, borlotti bean, 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*