

DEGUSTATION MENU

7 COURSE TASTING \$135

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, celeriac, granny smith, smoked roe

2018 Hanatomoe Yon-Dan Sake, Miyoshino Jozo, Nara JAP

AQUNA MURRAY COD, confit leek, finger fennel, peas, lovage

2019 Pedestal Chardonnay, Margaret River WA

BANNOCKBURN CHICKEN, pearl onion, smoked mushroom, bacon

2018 Margan Barbera, Hunter valley NSW

RANGERS VALLEY BLACK ONYX BEEF, smoked eggplant, shiitake, jus

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

Coffee or tea with petit fours

PLEASE ALLOW 2 ½ HOURS FOR TASTING MENU

ENTREE

- SIX FRESHLY SHUCKED OYSTERS, mignonette dressing 26
- WOODSIDE GOATS CURD CANNOLI, green gazpacho, almonds, pickles 26
- GIN CURED HIRAMASA KINGFISH, spanner crab, dill crème fraiche, rye, cucumber 29
- CHARCOAL GRILLED EASTERN KING PRAWNS, X.O. butter 29
- SEARED SCALLOPS, celeriac, granny smith, smoked roe, cider 30
- MISO GLAZED BERKSHIRE PORK JOWL, kohlrabi, fermented chilli, shiso 27

MAIN

- SAFFRON RISOTTO, charred fennel, preserved lemon, pecorino 26/39
- NZ HAPUKA, tempura king prawn zucchini flower, romesco 49
- AQUANA MURRAY COD, confit leek, finger fennel, peas, crème fraiche, lovage 52
- BANNOCKBURN CHICKEN, pearl onion, smoked mushroom, bacon, jus gras 45
- GRIMAUD DUCK BREAST, macadamia cream, beetroot, pedro ximenez jus 47
- CAPE GRIM BEEF TENDERLOIN, smoked eggplant, shiitake, bordelaise 51
- RANGERS VALLEY BLACK ANGUS SIRLOIN (300g), horseradish & tarragon butter 69

SIDES

- BABY COS, radicchio, fennel, radish, mint 13
- GREEN BEANS, garlic oil, marjoram 15
- ROAST CAULIFLOWER, gruyere fondue, espelette 14
- FRIES, onion salt, chive mayonnaise 12

DESSERT

PASSIONFRUIT POPSICLE, white chocolate, coconut veloute, macadamia 17

STRAWBERRIES & CREAM, white balsamic sorbet, vanilla meringue, basil 18

CARAMELISED APPLE MILLE FEUILLE, cinnamon crème, spiced rum 18

HONEY & LAVENDER CRÈME BRULEE, raspberries, pistachio ice cream 19

PRALINE MOUSSE TORTE, dark chocolate ganache, buttermilk sorbet 21

CHEESE

individual cheese with accompaniments 16

selection of four cheeses with accompaniments 35

WOODSIDE CHARLESTON, jersey cow's milk brie, creamy, South Australia

PYENGANA, cow's milk, 12-month aged cheddar, sharp, crumbly, Tasmania

HOLY GOAT BRIGID'S WELL, goat's milk, ash covered ring, creamy texture, Victoria

TARWIN BLUE, cow's milk, creamy, buttery, salty, Victoria

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