



A LA CARTE MENU

2 COURSES 95 PER PERSON

3 COURSES 109 PER PERSON

SNACKS

HERVEY BAY SCALLOP CRUDO, mandarin ponzu, shiso	12ea
FRESHLY SHUCKED APPELLATION OYSTERS, mignonette dressing	7ea
CHICKEN LIVER PARFAIT TART, port, freeze dried raspberry	8ea
YARRA VALLEY SALMON ROE, potato rosti, cultured cream, chives	9ea
MARINATED OLIVES, served warm, orange, garlic	14ea

ENTREE

STRACCIATELLA, grilled peach, heirloom tomato, basil, rosé vinegar
SEARED YELLOWFIN TUNA, cucumber, preserved lemon, fennel cream
POACHED KING PRAWNS, piel de sapo melon, jamon, geraldton wax
CHARRED FREMANTLE OCTOPUS, PX caramel, almond cream, pickled currants
JACKS CREEK BEEF TARTARE, miso, salted egg yolk, green onion, pommes allumettes

MAIN

BARBECUE EGGPLANT, buffalo yoghurt labne, tamarind, puffed buckwheat
PINK SNAPPER, kataifi, scallop & prawn mousseline, finger lime, beurre blanc
MORETON BAY BUG SPAGHETTINI, XO shellfish emulsion, Thai basil oil
BORROWDALE FREE RANGE PORK COLLAR, gochujang, pickled daikon, shiso
JACKS CREEK FLAT IRON, hash brown, soubise, black garlic, jus
TAJIMA 6+ WAGYU RUMP CAP, confit leek, wagyu fat hollandaise (\$15 Sup/PP)

SIDES 16

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



DESSERT

GRANNY SMITH APPLE SORBET, vanilla buttermilk curd, meringue

RUM BABA, pineapple, lime chantilly, spiced rum ice cream

HONEY & LAVENDER CRÈME BRULEE, raspberries, pistachio ice cream

DARK CHOCOLATE CRÈMEUX, tonka bean ice cream, banana, dulce de leche

CHEESE

Individual cheese with accompaniments (\$10 Supp/PP)

Selection of three cheeses with accompaniments 40

PLEASE ASK FOR TODAY'S SELECTION

COFFEE & TEA

Little Marionette Coffee or T2 tea served with petit fours 8

HEAD CHEF: Saro Derderyan

Please notify staff of any food allergies

10% Sunday and 15% Public Holiday Surcharge apply

1.65% Surcharge on all credit cards