

DEGUSTATION MENU

7 COURSE TASTING \$125

MATCHING WINES \$70

SUPPLEMENTARY OYSTER COURSE

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

NV Taittinger Prestige Brut, Champagne FRA (\$15)

HIRAMASA KINGFISH, spanner crab, dill crème fraiche, rye, cucumber

2017 Dalfarras Pinot Grigio, Pyrenees VIC

SEARED SCALLOPS, miso butter, sweet corn, shiso

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

BLUE EYE TREVALLA, confit calamari, coastal greens, consommé

2018 Pedestal Chardonnay, Margaret River WA

BANNOCKBURN CHICKEN, parsnip, mushroom, guanciale, foie gras

2017 Margan Barbera, Hunter valley NSW

RANGERS VALLEY BLACK ONYX BEEF, sugarloaf cabbage, green garlic

2017 Teusner 'The Dog Strangler' Mataro, Barossa Valley SA

PYENGANA CHEDDAR FONDUE, quince paste, lavosh

2018 Frogmore Creek 'Iced Riesling', Coal Valley TAS

DARK CHOCOLATE GANACHE, salted caramel, gianduja, milk sorbet

2009 Cargo Road Dessert Zinfandel, Orange NSW

Coffee or tea with petit fours

PLEASE ALLOW 2 ½ HOURS FOR TASTING MENU

NOT AVAILABLE AFTER 2PM & 9PM

ENTREE

- SIX FRESHLY SHUCKED OYSTERS, mignonette dressing 26
- WOODSIDE GOATS CURD CANNOLI, green gazpacho, young 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, miso butter, sweet corn, shiso 29
- BERKSHIRE PORK JOWL, radish, granny smith, espelette, aged sherry vinegar 27

MAIN

- HEIRLOOM TOMATO TART, zucchini, soubise, pine nut, balsamic 41
- BLUE EYE TREVALLA, confit southern calamari, coastal greens, consommé 45
- JOHN DORY, roast baby fennel, preserved lemon, mussel and saffron emulsion 47
- BANNOCKBURN CHICKEN, parsnip, abalone mushroom, guanciale, foie gras 43
- GRIMAUD DUCK BREAST, macadamia cream, blood plum, pedro ximenez jus 45
- CAPE GRIM BEEF TENDERLOIN, charred sugarloaf cabbage, green garlic, borderlaise 49
- RANGERS VALLEY BLACK ANGUS SIRLOIN (300g), eshallot butter, jus 68

SIDES

- BABY COS, witlof, granny smith, cider vinaigrette 13
- ROMAN BEANS, pumpkin seed oil, chardonnay vinegar, mint 15
- HEIRLOOM CARROTS, chick pea, lime yoghurt 14
- FRIES, onion salt, chive mayonnaise 12

DESSERT

LEMON THYME PANACOTTA, macadamia, blueberries, sheep's yoghurt sorbet 17

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

POACHED PEACH, hazelnut frangipane, elderflower ice cream 18

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

CHOCOLATE DELICE, salted caramel, gianduja, milk sorbet 21

CHEESE

individual cheese with accompaniments 16

selection of four cheeses with accompaniments 35

BRILLAT SAVARIN, cow's milk triple cream brie, france

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

ROQUEFORT, blue, cow's milk, creamy, buttery, salty, france

COFFEE & TEA

Vittoria 'cinque stelle' coffee or T2 tea served with petit fours 7

HEAD CHEF: Saro Derderyan

PROPRIETORS: Greg Anderson & Patricia Nunes

Please notify staff of any food allergies

10% Sunday and Public Holiday Surcharge applies