

## DEGUSTATION MENU

7 COURSE TASTING \$155

MATCHING WINES \$75

### SUPPLEMENTARY OYSTER COURSE

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

NV Veuve Clicquot Brut, Champagne Reims FRA (\$18)

LINE CAUGHT CORAL TROUT CARPACCIO, pink pepper, grapefruit, crème fraiche

*2020 Gotas de Mar Albariño, Rias Baixas SPN*

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

*2020 Château D'Esclans 'Whispering Angel' Rosé, Provence FRA*

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

*2021 Pedestal Chardonnay, Margaret River WA*

SMOKED GRIMAUD DUCK BREAST, confit leg, borlotti, pedro ximenez jus

*2020 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

*2021 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

## A LA CARTE MENU

### ENTREE

- SIX FRESHLY SHUCKED OYSTERS, mignonette dressing 28
- WOODSIDE GOATS CHEVRE MOUSSE, beetroot, balsamic, hazelnut praline 27
- LINE CAUGHT CORAL TROUT CARPACCIO, pink pepper, grapefruit, crème fraiche 37
- CHARCOAL GRILLED KING PRAWNS, smoked chilli butter, lime 33
- SEARED SCALLOPS, cauliflower cream, smoked bacon jus, cavolo nero 32
- CHICKEN LIVER PARFAIT, fig and port relish, toasted brioche 27

### MAIN

- FARRO RISOTTO, roast chestnut, parsley emulsion, mushroom 25/37
- KING GEORGE WHITING, kataifi, scallop prawn mousseline, finger lime, beurre blanc 53
- AQUA MURRAY COD, celeriac, finger fennel, diamond clam velouté 52.
- SMOKED 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

RUM BABA, pineapple, lime chantilly, spiced rum ice cream 20

HONEY & LAVENDER CRÈME BRULÉE, 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*

*1.5% Surcharge on all credit cards applies*