

## 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

*2019 Dalfarras Pinot Grigio, Pyrenees VIC*

SEARED SCALLOPS, celeriac, granny smith, smoked roe

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

ORA KING SALMON, calamari, shitakes, roast garlic veloute

*2019 Pedestal Chardonnay, Margaret River WA*

BANNOCKBURN CHICKEN, pearl onion, smoked mushroom, bacon

*2018 Margan Barbera, Hunter valley NSW*

RANGERS VALLEY BLACK ONYX BEEF, artichoke, rapa, borderlaise

*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 TORTE, 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 47
- ORA KING SALMON, confit southern calamari, shiitake, roast garlic veloute 46
- BANNOCKBURN CHICKEN, pearl onion, smoked mushroom, bacon, jus gras 43
- GRIMAUD DUCK BREAST, macadamia cream, beetroot, pedro ximenez jus 45
- CAPE GRIM BEEF TENDERLOIN, Jerusalem artichoke, rapa, borderlaise 49
- RANGERS VALLEY BLACK ANGUS SIRLOIN (300g), horseradish & tarragon butter 68

## **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 7

**HEAD CHEF:** Saro Derderyan

**PROPRIETORS:** Greg Anderson & Patricia Nunes

*Please notify staff of any food allergies*

*10% Sunday and Public Holiday Surcharge applies*