



A La Carte

Cold Entrees

Pea Soup | Stretched Curd | Hazelnut | Kombu Vinegar
Wild Kingfish | Pickled Plum | Sesame | Melon | Smoked Togarashi Oil
Scallops | Shiso | Citrus Marmalade | Salmon Roe | Smoked Almond
Kangaroo Tartare | Pistachio Emulsion | Asparagus | Lemon Myrtle

Warm Entrees

Octopus | Carrot | Salted Pear | Sweet and Sour Vinegar | Peppercorn Oil
Grilled Spatchcock | XO | Daikon | Fermented Mushroom | Oats
BBQ Prawns | Fennel | Nduja Broth | Dill Oil
Roast Leek | Macadamia Praline | Cheddar Sauce

Main Course

Bass Groper | Charred Cos | Cucumber | Ponzu Butter
Roast Duck | Pickled Greens | Black Garlic | Yuzu Koshu Dressing
Black Angus Beef Tenderloin | BBQ Beans | Wasabi Cream | Shallot Vinegar
Sichuan Mushrooms | Savoury Custard | Cashew | Celery Leaf

Dessert

Liquorice Cake | Coconut | Lime | Caramelized White Chocolate | Yogurt Sorbet
Chocolate Hazelnut Mousse | Ginger Ice Cream | Candied Apricots
Honey Parfait | Sesame Nougat | Apple Granita | Pine Nut Brittle
Choice Of 2 Artisanal Cheeses | Fruit paste | Quinoa Cracker

Three courses \$110

Four courses \$130



Degustation

Pea Soup | Stretched Curd | Hazelnut | Kombu Vinegar

Cosa Nostra Friulano – Alpine Valley, Vic 18 (75ml)

Scallops | Shiso | Citrus Marmalade | Salmon Roe | Smoked Almond

Vickery 'The Reserve' Riesling – Watervale, SA 17 (75ml)

Kangaroo Tartare | Pistachio | Asparagus | Lemon Myrtle

Brothers Koerner Chardonnay – Adelaide Hills, SA 19 (75ml)

Grilled Spatchcock | XO | Daikon | Fermented Mushroom | Oats

Toppers Mountain Petit Manseng – New England, NSW 17 (75ml)

**Octopus | Carrot | Salted Pear | Sweet and Sour Vinegar
Peppercorn Oil**

Billy Button White field blend – Alpine & King Valleys, Vic 19 (75ml)

**Black Angus Beef Tenderloin | BBQ Beans | Wasabi Cream
Shallot Vinegar**

Silkman Shiraz – Hunter Valley, NSW 18

**Holy Goat | Fruit Paste | Quinoa Cracker
(\$12pp Supplement)**

Honey Parfait | Sesame Nougat | Apple Granita | Pine Nut Brittle

Massolino Moscato di Asti DOCG – Serralunga d'Alba, Italy 17 (60ml)

**Liquorice Cake | Coconut | Lime | Caramelized White Chocolate
Yogurt Sorbet**

Château La Caussade St-Croix-Du-Mont – Bordeaux, France '15 (60ml)

**\$165pp
Matching Wines \$90pp**