



tasting menu

Tasting menu for the table - \$120 per person

Beverage pairing - \$90 per person

AMUSE

Aromatic Duck Consomme

ENTREE

Spanner Crab with Potato, Lemon and Rose

Truffle on Toasted Brioche, Pickled Mushroom and Tete de Moine

Chicken Brochette with Marinated Leek

MAIN

Locally Sourced Angus Beef Sirloin

Mushroom Broad Bean Ragu and Hazelnut

Potato Boulangère

Roasted Cabbage with Black Garlic

PRE DESSERT

Little White Goats Cheese Souffle

DESSERT

Almond and Rhubarb Frangipane,

Crème Chantilly

Strawberry sorbet, Coconut



a la carte menu

A la carte menu - \$90 per person

ENTREE

TRUFFLE
on Toasted Brioche, Pickled Mushroom and Tete de Moine

ROASTED BEETROOT
with Finger Lime and Goats Cheese

SPANNER CRAB
with Potato, Lemon and Rose

BEEF TARTARE
with Sunflower and Pickled Gooseberry

OCTOPUS
with Almonds, Garlic and Preserved Citrus

MAIN

PARISIENNE GNOCCHI
with Chestnut, Greens and Egg

CHICKEN
with cultured barley, peas and parsley

MUSHROOM
Broad Bean Ragu and Hazelnut

PORK
Free range Collar with Jerusalem Artichoke and Gribich

MALENY BUFFALO
roasted with Cabbage, Pickles and Mustard

BARRAMUNDI
with Baby Gem, Pickled Onion and Bottarga Butter

SIDES

\$9 per side

Roasted Sweet Potato and Coffee Molasses

Seasonal vegetables with lemon

Green Salad and Tahini Vinaigrette

DESSERT

CHOCOLATE
and Chickpea Torte with a Mandarin Sorbet

BOMBE ALASKA
with Wattleseed, Passion Fruit and Candied Ginger

ALMOND TART
with Rhubarb, Raspberry and Vanilla

CHEESE
with traditional accompaniments +\$10 pp