



# tasting menu

**Tasting menu for the table - \$120 per person**

**Beverage pairing - \$90 per person**

## **AMUSE**

## **CONSOMME**

## **ENTREE**

SPANNER CRAB  
with Potato, Lemon and Rose

GRUYERE SOUFFLE  
with Apple Salad and Tete de Moine

ROAST CHICKEN  
with Marinated Leek

## **MAIN**

ANGUS BEEF SIRLOIN  
served with...  
Mushroom Broad Bean Ragu and Hazelnut  
Potato Hash with Mushroom Ketchup  
Roasted Cabbage with Black Garlic

## **DESSERT**

ALMOND TART  
with Rhubarb, Raspberry and Vanilla

Petit Fours



## 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