



tasting menu

Tasting menu for the table to share - \$120 per person

Wine matching - \$110 per person

AMUSE

Caviar, Onion and Potato

ENTREE

SPANNER CRAB
with Sorrel, Cucumber, Buttermilk

GRUYERE SOUFFLE
with a Lentil Vinaigrette

ROAST CHICKEN
with Marinated Leek

MAIN

WAGYU RUMP CAP
Sauteed Mountaintop Mushroom,
Confit Potato, Béarnaise,
Roasted Cabbage with Mustard

DESSERT

ALMOND TART
with Rhubarb, Raspberry and Vanilla

Petit Fours



a la carte menu

A la carte menu - \$90 per person

ENTREE

CHICKEN LIVER PARFAIT
with Chicken Rilette, Davidson Plum and Beetroot

SPANNER CRAB
with Sorrel, Cucumber and Buttermilk

BUFFALO TARTARE
with Sunflower and Pickled Riberry

GRUYERE SOUFFLE
with a Lentil Vinaigrette

MAIN

WAGYU RUMP CAP
with Confit Potato, Pickled Mushrooms and
Béarnaise +\$20pp

MOYA VALLEY CHICKEN
with Roast Celeriac, Spring Garlic and Macadamia Milk

FREE RANGE ROAST PORK BELLY
with Fennel, Apricots and Earl Grey

LAMB SHOULDER
Coffee Glazed with Red Kuri Pumpkin and
Pistachio Butter

MARKET FISH
with Tomato, Pine Nut and Falls Farm Zucchini

MOUNTAIN TOP MUSHROOMS
with Malted Cabbage and Fava Bean Puree

DESSERT

CHOCOLATE TORTE
Milk Ice Cream, Raisins and Whisky

MANGO PARFAIT
with Finger Lime, Black Sesame and Crystalised Meringue

ALMOND TART
with Rhubarb, Raspberry and Vanilla

CHEESE
with traditional accompaniments +\$10 pp