



tasting menu

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

Wine matching - \$110 per person

SMOKED SWORDFISH

with Apple, Seaweed and Five Spice Crème
Fraîche

KRIS LLOYD GOATS CHEESE

with Strawberry, Cranberry Hibiscus and
Sourdough Crumb

AGED DUCK BREAST

with Caramelised Pineapple and Chocolate Jus

WAGYU RUMP CAP

with Confit Potato, Pickled Mushrooms and
Béarnaise

MANGO PARFAIT

with Finger Lime, Black Sesame and Crystalised
Meringue



a la carte menu

A la carte menu - \$90 per person

Cheese course - \$10 per person

ENTREE

CHICKEN LIVER PARFAIT

with Chicken Rillette, Davidson Plum and Beetroot

SMOKED SWORDFISH

with Apple, Seaweed and Five Spice Crème fraîche

KRIS LLOYD GOATS CHEESE

with Strawberry, Cranberry Hibiscus and Sourdough Crumb

BEEF TARTARE

With Caramelised Carrot, Green Wheat & Walnut

MAIN

AGED DUCK BREAST

with Caramelised Pineapple and Chocolate Jus

ROASTED PORK

with Fennel, Soubise and Witlof

MURRAY COD

with Sweet Corn, Falls Farm Greens & Espelette

WAGYU RUMP CAP

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

DESSERT

MANGO PARFAIT

with Finger Lime, Black Sesame and Crystalised Meringue

CHOCOLATE TORTE

with Coconut and Cherry

ROSE CAKE

with Peach, Pistachio and Champagne Jelly

CHEESE

with Traditional Accompaniments +\$10 pp