

Dégustation Omnivore

MARINATED SCALLOPS

*heirloom carrots,
yoghurt and currants*

SALT BAKED BEETROOT

*goats curd, radicchio
and sunflower porridge*

MARKET FISH

*coconut velouté, almond,
cauliflower and grape*

EYE FILLET

*confit potato, pickled mushrooms,
and red wine shallot*

CHEESECAKE

*white chocolate sorbet,
passionfruit and sablée*

Dégustation Végétarien

CONFIT POTATO

*heirloom carrots,
yoghurt and currants*

SALT BAKED BEETROOT

*goats curd, radicchio
and sunflower porridge*

PICKLED EGGPLANT

*brown butter, quinoa,
citrus, salsa verde*

ROASTED MUSHROOM

*grilled polenta,
and soubise*

CHEESECAKE

*white chocolate sorbet,
passionfruit and sablée*

Entrée

RICOTTA GNUDI

pumpkin soup, chilli and nduja

MARINATED SCALLOPS

heirloom carrots, yoghurt and currants

SALT BAKED BEETROOT

goats curd, radicchio and sunflower porridge

BEEF TARTARE

sous vide egg yolk, horseradish and beetroot puree

Main

DUCK BREAST

*pear, chestnut and
texture of Jerusalem artichoke*

SOUS VIDE SPATCHCOCK

*charred root vegetables
crisp sage and burnt leek oil*

MARKET FISH

*coconut velouté, almond,
cauliflower and grape*

EYE FILLET

confit potato, pickled mushrooms and red wine shallot **+\$20pp**

LEMON PUDDING

toasted marshmallow and coconut sorbet

CHOCOLATE DELICE

salted pecans and verjuice sorbet

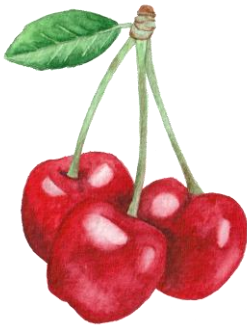
CHEESECAKE

white chocolate sorbet, passion fruit and sablée

CHEESE

with traditional accompaniments

+\$10 pp





Three course 95
Cheese course 10pp

Tasting Menu 130
Matching wines 90