



APPETIZER & SIDES

bread and butter | 5

smashed potato with parmesan cheese, garlic confit & fried sage | 10

freshly shucked Sydney Rock oysters with champagne mignonette (1/2 dozen) | 29

TWO COURSES | 65 THREE COURSES | 80

choose one entrée / main / dessert per person

ENTRÉE

crab linguine with lemon zest, mixed herbs, tomato & chilli sourdough crumble

Hiromasa kingfish crudo [gf, df] with jalapeno vinaigrette, finger lime, yuzu & sesame

winter greens [gf, v, vgo] baby kale, spinach, roasted beets, pickled onion, candied walnut, Meredith ash goat cheese & maple sherry vinaigrette

beetroot tart [v, vgo] with puff pastry, balsamic onions, goat cheese & hummus

MAIN

Japanese pumpkin gnocchi [vg, df] with dukkah spice, organic rocket, balsamic glaze & salted hazelnuts

pan seared snapper [gf, df] with lentil, tomato, zucchini, black olive ragout & caramelized lemon

Berkshire double pork chop [gf] with sugar loaf cabbage, double smoked bacon, Jerusalem artichoke chips & cider gastrique

strip loin of Jack's Creek beef MBS 3+ [gfo, dfo] with miso onion puree, roasted king oyster mushroom, crispy onions & red wine reduction

DESSERT

apple tarte Tatin with butterscotch sauce & vanilla ice cream

chocolate praline tart flourless chocolate cake & praline mousse

vanilla panna cotta [gf] with raspberry sauce & lemon balm

Grand Marnier ricotta cheesecake with blood orange jelly & butter shortbread base

cheese plate two cheese selection, assorted crackers and accompaniments

v – vegetarian | vg – vegan | df – dairy free | gf – gluten free | o – optional
turn over to see drinks menu | please inform us of any allergies when placing orders
please note there is a Sunday surcharge of 10% and a public holiday surcharge of 12.5%
10% service charge applies for groups of over ten people