



RESTAURANT MENU

2 courses \$90

3 courses \$110

5 course dégustation \$130

with matching wines \$190

7 course dégustation \$150

with matching wines \$230

Groups of 10 adults and above minimum 3 courses \$110

Coffee or tea with petits fours \$8

1% merchant fee on all credit card payments

10% service fee added to tables of 8 and above

10% surcharge will apply on public holidays

APPETISERS

Freshly shucked oysters
mignonette dressing

Smoked eel with leek, dill and crème fraîche
buckwheat crackers

Yellowfin tuna tartare with ponzu and avocado
rice paper and sesame

Moreton Bay bug tail with sweet corn polenta
finger limes, squid ink, seaweed butter
(supplement \$10)

Mushroom consommé with vegetable tortellini
dried enoki

Pumpkin and goat cheese cannelloni with hazelnut
confit cherry tomato, dill, caper wafer

Slow cooked pork cheek with smoked yoghurt
carrot, chicken and pork stock

MAINS

Ballotine of ocean trout with adzuki beans
potato gnocchi, prosciutto and salmon roe nage

Poached Murray cod with squid linguini
squid ink crumble, cauliflower, dashi

Miso glaze blue eye trevalla with king prawns
celeriac, baby cos and lemon verbena sauce

Slow cooked chicken breast with roast parsnip
hazelnuts, chestnut purée

Beef tenderloin with shitake and slow cooked beef rib
mushroom tapioca, parsley purée

Lamb rump with confit belly, organic carrots and tomato
smoked couscous, date purée and lemon

DESSERT

Raspberry and vanilla petits gâteaux
pistachio, rose petal ice cream, strawberry jus

White chocolate Chantilly with grapefruit sorbet
pistachio sponge, green tea, fruit nectar

Passionfruit mousse with Valrhona Dulcey blond chocolate
turmeric and lemon sauce, passionfruit sorbet

Blueberry meringue with pomelo and cassis sorbet
Prosecco jelly, lime and olive oil curd

Milk chocolate gâteau with yuzu parfait
praline biscuit, basil

Selected farmhouse cheese, prune and nut loaf
(supplement applies)

Group bookings for 10 or more people:

Please select three appetisers, three main courses and three desserts
from this menu.