



## RESTAURANT MENU 2017

2 courses \$90

3 courses \$110

5 course dégustation \$130  
with matching wines \$190

7 course dégustation \$150  
with matching wines \$230

1% merchant fee on all credit card payments

10% service fee added to tables of 8 adults and above

10% surcharge will apply on public holidays

### APPETISERS

Freshly shucked oysters

Cured salmon with nori and wild rice  
hummus and green apple

Yellowfin tuna tartare with ponzu and avocado  
rice paper and sesame

Venison tartare with chestnut, homemade grape mustard  
black garlic

Seared scallops with confit celeriac and salmon roe  
seaweed purée, scallop crackers

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

Slow cooked ocean trout with grape and lemon myrtle  
cauliflower, Brussel sprouts and sage brown butter

Poached blue eye trevalla with blue swimmer crab  
seared baby cos, sea vegetables, avruga caviar sauce

Pan fried mulloway with Jerusalem artichoke, clams  
onion marmalade, parsley sauce

Duck breast with miso eggplant, orange and carrot purée  
freekeh, hibiscus and duck jus

Beef tenderloin with roasted parsnip, braised beef cheek  
coffee, parmesan

Lamb loin 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

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

Coconut meringue with grapefruit, guava sorbet  
Prosecco jelly, lime curd, olive oil dressing

Chestnut cream financier  
blueberries, meringue, chestnut ice cream

Chocolate crèmeux with coriander croquant  
red berry coulis, milk chocolate ice cream

Coffee or tea with petits fours \$8

### Group bookings for 10 or more people:

Three course menu \$120 per person

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