

CHEF'S SELECTION
MENU ONE

\$180 per person, minimum 4 persons

WHOLE WHEAT SOURDOUGH
cultured butter

SNAPPER CRUDO
macadamia, mandarin, chilli

LEEKS
smoked sour cream, hazelnut, sheep milk fetta

WAGYU BRESAOLA
horseradish, fig, watercress

AGNOLOTTI
goats curd, zucchini, pistachio

CORAL TROUT
peas, kale, preserved lemon

DRY AGED ANGUS BEEF
jus gras, mustard, bagna cauda

RED FIRE LETTUCE
herbed salad cream

ROASTED POTATO
fried garlic, mustard

MILLE FEUILLE
chestnut, apple, smoked vanilla

GRAPEFRUIT
salted ice cream, buttermilk, lemon thyme



**DINING ROOM
& TERRACE**

CHEF'S SELECTION

MENU TWO

\$210 per person, minimum 4 persons

WHOLE WHEAT SOURDOUGH

cultured butter

SYDNEY ROCK OYSTERS

verjus, eschalot, finger lime

CRULLER

whipped fish roe, white anchovy

SNAPPER CRUDO

macadamia, mandarin, chilli

LEEKS

smoked sour cream, hazelnut, sheep milk fetta

WAGYU BRESAOLA

horseradish, fig, watercress

AGNOLOTTI

goats curd, zucchini, pistachio

CORAL TROUT

peas, kale, preserved lemon

DRY AGED ANGUS BEEF

jus gras, mustard, bagna cauda

RED FIRE LETTUCE

herbed salad cream

ROASTED POTATO

fried garlic, mustard

MILLE FEUILLE

chestnut, apple, smoked vanilla

GRAPEFRUIT

salted ice cream, buttermilk, lemon thyme

CHEESES

selection of local and imported cheeses with condiments



CHEFS SELECTION

MENU THREE

\$295 per person, minimum 4 persons

WHOLE WHEAT SOURDOUGH

cultured butter

SYDNEY ROCK OYSTERS

verjus, eschalot, finger lime

CRULLER

whipped fish roe, white anchovy

SNAPPER CRUDO

macadamia, mandarin, chilli

LEEKS

smoked sour cream, hazelnut, sheep milk fetta

WAGYU BRESAOLA

horseradish, fig, watercress

AGNOLOTTI

goats curd, zucchini, pistachio

SOUTHERN ROCK LOBSTER

calabrian chilli, garlic, chives

CORAL TROUT

peas, kale, preserved lemon

DRY AGED ANGUS BEEF

jus gras, mustard, bagna cauda

RED FIRE LETTUCE

herbed salad cream

ROASTED POTATO

fried garlic, mustard

MILLE FEUILLE

chestnut, apple, smoked vanilla

GRAPEFRUIT

salted ice cream, buttermilk, lemon thyme

CHEESES

selection of local and imported cheeses with condiments

