



**DINING ROOM  
TERRACE**

**CHEFS TABLE**

**TODAY'S RAW**

*japanese turnip, breakfast radish, bagna cauda*

*\*OYSTERS per 1/2 doz +\$42*

**HAND DIVED "SURF"**

*scallop, lime & honey, black garlic*

**PASTURE RAISED "TURF"**

*raw beef, roast bone marrow, cured egg*

**PASTA**

*pine mushroom, anchovy, chilli*

**ABALONE**

*shiitake, chicken fat*

**CORAL TROUT**

*fermented red cabbage, buttermilk, rainbow chard*

**DUCK & FOIE GRAS**

*beluga lentils, truffle*

**ORANGE**

*macadamia, honey*

**PETIT FOUR**

**SOMMELIERS SELECTION**

*\$100 pp*

**2022 CHIYO SHUZO 'SHINOMINE KIMOTO'**

**JUNMAI SAKE**

*Nara Japan*

*\*Perrier Jouet Grand Brut NV +\$39*

**2023 JIM BARRY ASSYRTIKO**

*Clare Valley, SA*

**2023 JOSH COOPER MERLOT ROSE**

*Multi-Regional, Victoria*

**2005 ALVES DE SOUSA 'RESERVA PESSOAL**

**BRANCO' MALVASIA BLEND**

*Douro Valley, Portugal*

**2022 GIACOMO BOVERI**

**'PICCOLO DERTHONA' TIMORASSO**

*Piemonte, Italy*

**2017 TYRRELL'S 'STEVENS' SEMILLON**

*Hunter Valley, NSW*

**2022 VIGNERONS SCHMÖLZER & BROWN**

**BARBERA**

*Beechworth, VIC*

**2020 CHÂTEAU GUIRAUD 'PETIT GUIRAUD'**

**SAUTERNES**

*Bordeaux, FRA*

**COFFEE/TEA**

**FOOD & BEVERAGE DIRECTOR**

ALEX KIRKWOOD

**CULINARY DIRECTOR**

JOEL BICKFORD

**HEAD CHEF**

BRAD GUEST

**HEAD SOMMELIER**

EDUARDO FRITIS-LAMORA

