

CHEF'S SELECTION  
MENU ONE

\$180 PER PERSON, MINIMUM 4 PERSONS

WHOLE WHEAT SOURDOUGH  
*cultured butter*

ROCKY POINT COBIA  
*kohlrabi, white onion, horseradish*

LEEKES  
*smoked sour cream, hazelnut, sheep milk fetta*

WAGYU BRESAOLA  
*horseradish, melon, watercress*

ORECCHIETTE  
*mushroom, almond, sourdough*

CORAL TROUT  
*rainbow chard, broadbean, preserved lemon*

DRY AGED ANGUS BEEF  
*jus gras, mustard, bagna cauda*

RED FIRE LETTUCE  
*herbed salad cream, horseradish*

ROASTED POTATO  
*marjoram, fried garlic*

MILLE FEUILLE  
*hazelnut, salted caramel, mascarpone*

GRAPEFRUIT  
*salted ice cream, buttermilk, lemon thyme*



**DINING ROOM  
& TERRACE**

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CHEF'S SELECTION  
MENU TWO

\$210 PER PERSON, MINIMUM 4 PERSONS

SYDNEY ROCK OYSTERS

*verjus, eschalot, finger lime*

CRULLER

*whipped fish roe, white anchovy*

WHOLE WHEAT SOURDOUGH

*cultured butter*

ROCKY POINT COBIA

*kohlrabi, white onion, horseradish*

LEEKS

*smoked sour cream, hazelnut, sheep milk fetta*

WAGYU BRESAOLA

*horseradish, melon, watercress*

ORECCHIETTE

*mushroom, almond, sourdough*

CORAL TROUT

*rainbow chard, broadbean, preserved lemon*

DRY AGED ANGUS BEEF

*jus gras, mustard, bagna cauda*

RED FIRE LETTUCE

*herbed salad cream, horseradish*

ROASTED POTATO

*marjoram, fried garlic*

MILLE FEUILLE

*hazelnut, salted caramel, mascarpone*

GRAPEFRUIT

*salted ice cream, buttermilk, lemon thyme*

CHEESES

*a selection of local and imported cheese with condiments*



CHEF'S SELECTION  
MENU THREE

\$295 PER PERSON, MINIMUM 4 PERSONS

SYDNEY ROCK OYSTERS  
*verjus, eschalot, finger lime*

CRULLER  
*whipped fish roe, white anchovy*

WHOLE WHEAT SOURDOUGH  
*cultured butter*

ROCKY POINT COBIA  
*kohlrabi, white onion, horseradish*

LEEKES  
*smoked sour cream, hazelnut, sheep milk fetta*

WAGYU BRESAOLA  
*horseradish, melon, watercress*

ORECCHIETTE  
*mushroom, almond, sourdough*

SOUTHERN ROCK LOBSTER  
*calabrian chilli, garlic, chives*

CORAL TROUT  
*rainbow chard, broadbean, preserved lemon*

DRY AGED ANGUS BEEF  
*jus gras, mustard, bagna cauda*

RED FIRE LETTUCE  
*herbed salad cream, horseradish*

ROASTED POTATO  
*marjoram, fried garlic*

MILLE FEUILLE  
*hazelnut, salted caramel, mascarpone*

GRAPEFRUIT  
*salted ice cream, buttermilk, lemon thyme*

CHEESES  
*a selection of local and imported cheese with condiments*

