

CHEF'S SELECTION

ABROLHOS ISLAND SCALLOP
mandarin, pickled chilli, aged vermouth

ROMANO PEPPERS
radicchio, sheeps milk, agrodolce

WAGYU BRESAOLA
horseradish, melon, watercress

RISOTTO

king broœwn mushroom, creme fraiche, pecorino

MURRAY COD

piquillo, cavalo nero, preserved lemon

DRY AGED ANGUS BEEF
smoked garlic, watercress, bagna cauda

RED FIRE LETTUCE
herbed salad cream, horseradish

ROASTED POTATO
marjoram, fried garlic

QUEEN GARNET PLUM
yuzushu, perilla, yoghurt sorbet

CHOCOLATE
cocoa nib, sobacha, jersey milk



CHEF'S SELECTION

SYDNEY ROCK OYSTERS

verjus, eschalot, finger lime

CRULLER

whipped fish roe, white anchovy

ABROLHOS ISLAND SCALLOP

mandarin, pickled chilli, aged vermouth

ROMANO PEPPERS

radicchio, sheeps milk, agrodolce

WAGYU BRESAOLA

horseradish, melon, watercress

RISOTTO

king brown mushroom, creme fraiche, pecorino

MURRAY COD

piquillo, cavalo nero, preserved lemon

DRY AGED ANGUS BEEF

smoked garlic, watercress, bagna cauda

RED FIRE LETTUCE

herbed salad cream, horseradish

ROASTED POTATO

marjoram, fried garlic

QUEEN GARNET PLUM

yuzushu, perilla, yoghurt sorbet

CHOCOLATE

cocoa nib, sobacha, jersey milk

CHEESES

a selection of local and imported cheese with condiments



CHEF'S SELECTION

SYDNEY ROCK OYSTERS

verjus, eschalot, finger lime

CRULLER

whipped fish roe, white anchovy

ABROLHOS ISLAND SCALLOP

mandarin, pickled chilli, aged vermouth

ROMANO PEPPERS

radicchio, sheeps milk, agrodolce

WAGYU BRESAOLA

horseradish, melon, watercress

RISOTTO

king brown mushroom, creme fraiche, pecorino

SOUTHERN ROCK LOBSTER

calabrian chilli, garlic, chive

MURRAY COD

piquillo, cavalo nero, preserved lemon

DRY AGED ANGUS BEEF

smoked garlic, watercress, bagna cauda

RED FIRE LETTUCE

herbed salad cream, horseradish

ROASTED POTATO

marjoram, fried garlic

QUEEN GARNET PLUM

yuzushu, perilla, yoghurt sorbet

CHOCOLATE

cocoa nib, sobacha, jersey milk

CHEESES

a selection of local and imported cheese with condiments

