

CHEF'S SELECTION

MENU ONE

\$180 PER PERSON, MINIMUM 4 PERSONS

WHOLE WHEAT SOURDOUGH

cultured butter

ABROLHOS SCALLOP

cultured cream, marigold, mandarin

GRILLED LEEK

raclette, aged balsamic, lemon thyme

WAGYU BRESAOLA

horseradish, heirloom tomato, malted onions

RISOTTO

wild mushroom, crème fraîche, pecorino

MURRAY COD

cavolo nero, fennel, bonito butter

DRY AGED ANGUS BEEF

café de paris, smoked garlic, watercress

RED FIRE LETTUCE

oregano vinaigrette, horseradish

ROASTED POTATO

marjoram, fried garlic

FEIJOA

yuzushu, perilla, yoghurt sorbet

CHOCOLATE

cacao nib, sobacha, jersey milk



**DINING ROOM
& TERRACE**

CHEF'S SELECTION

MENU TWO

\$210 PER PERSON, MINIMUM 4 PERSONS

SYDNEY ROCK OYSTERS

pepper berry & verjus mignonette

COMTE TART

heather honey, burnt onion

WHOLE WHEAT SOURDOUGH

cultured butter

ABROLHOS SCALLOP

cultured cream, marigold, mandarin

GRILLED LEEK

raclette, aged balsamic, lemon thyme

WAGYU BRESAOLA

horseradish, heirloom tomato, malted onions

RISOTTO

wild mushroom, crème fraîche, pecorino

MURRAY COD

cavolo nero, fennel, bonito butter

DRY AGED ANGUS BEEF

café de paris, smoked garlic, watercress

RED FIRE LETTUCE

oregano vinaigrette, horseradish

ROASTED POTATO

marjoram, fried garlic

FEIJOA

yuzushu, perilla, yoghurt sorbet

CHOCOLATE

cocoa nib, sobacha, jersey milk

CHEESES

selection of local and imported cheeses with condiments



**DINING ROOM
& TERRACE**

CHEF'S SELECTION

MENU THREE

\$295 PER PERSON, MINIMUM 4 PERSONS

SYDNEY ROCK OYSTERS

pepper berry & verjus mignonette

COMTE TART

heather honey, burnt onion

WHOLE WHEAT SOURDOUGH

cultured butter

ABROLHOS SCALLOP

cultured cream, marigold, mandarin

GRILLED LEEK

raclette, aged balsamic, lemon thyme

WAGYU BRESAOLA

horseradish, heirloom tomato, malted onions

RISOTTO

wild mushroom, crème fraîche, pecorino

SOUTHERN ROCK LOBSTER

xo butter, lemon, sea greens

MURRAY COD

cavolo nero, fennel, bonito butter

DRY AGED ANGUS BEEF

cafe de paris, smoked garlic, watercress

RED FIRE LETTUCE

oregano vinaigrette, horseradish

ROASTED POTATO

marjoram, fried garlic

FEIJOA

yuzushu, perilla, yoghurt sorbet

CHOCOLATE

cacao nib, sobacha, jersey milk

CHEESES

selection of local and imported cheeses with condiments



**DINING ROOM
& TERRACE**