

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*

QUEEN GARNET PLUM

*yuzushu, perilla, yoghurt sorbet*

CHOCOLATE

*cocoa nib, sobacha, jersey milk*



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*

QUEEN GARNET PLUM

*yuzushu, perilla, yoghurt sorbet*

CHOCOLATE

*cocoa nib, sobacha, jersey milk*

CHEESES

*selection of local and imported cheeses with condiments*



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*

QUEEN GARNET PLUM

*yuzushu, perilla, yoghurt sorbet*

CHOCOLATE

*cocoa nib, sobacha, jersey milk*

CHEESES

*selection of local and imported cheeses with condiments*

