



## ❧ Dining Philosophy ❧

*We use the freshest ingredients with an emphasis on regional produce to create a warm, comforting menu suitable to the surrounding environment.*

*With an emphasis on texture and a balance of flavours to suit the seasons, each menu is suited to an extensive wine list to create the perfect culinary experience.*

## ☞ Degustation Menu ☞

\$141

✦ Paired wines +\$60

### *Amuse bouche*

*Sydney Rock Oysters, smoked eel, baba ganoush,  
cucumber, lemon aspen jelly GF/NF*

*NV Chandon Brut, Yarra Valley, VIC*

*Pan seared scallops, sous vide pork cheek, finger lime,  
wasabi emulsion, butternut GF/NF*

*2017 La Bohème 'Act Three' Pinot Gris, Yarra Valley, VIC*

*Truffle honey quail supreme, quinoa, corn custard,  
spinach crisp, pickled cherries GF*

*2017 Nanny Goat Pinot Noir, Central Otago, NZ*

*Yuzu hoisin glazed Tajima Wagyu short rib, watercress  
emulsion, alliums, warrigal greens, baby spring carrot,  
puffed grains NF/DF*

*2016 Thorn-Clark 'Sandpiper' Shiraz, Barossa Valley, SA*

*Single Origin, dehydrated chocolate mousse, almond  
dacquoise, rhubarb gel, caramel ice cream GF*

*Espresso Martini*

*Selection of Australian cheese; Bellingham blue,  
Kingfisher brie, Jannei goat, Warrnambool cheddar,  
lavosh, muscatels*

*NV McWilliam's Hanwood Tawny 10yr, NSW*

Side of the day \$11

**V** vegetarian **GF** gluten free **DF** dairy free **NF** nut free

Four Course Selection

\$105

CHOOSE TWO

*Sydney Rock Oysters, smoked eel, baba ganoush,  
cucumber, lemon aspen jelly GF/NF*

*Pan seared scallops, sous vide pork cheek, finger lime,  
wasabi emulsion, butternut GF/NF*

*Confit ocean trout, bagna cauda, choko, crispy skin,  
chive essence GF/NF*

*Espelette pepper Fremantle octopus, feta, petit pois  
foam, black garlic, cranberry vinaigrette GF/NF*

*Truffle honey quail supreme, quinoa, corn custard,  
spinach crisp, pickled cherries GF*

*Burrata, figs, asparagus, brioche, bulls blood shiso,  
quince leather GF/V*

CHOOSE ONE

*Yuzu hoisin glazed Tajima Wagyu short rib, watercress  
emulsion, alliums, warrigal greens, baby spring carrot,  
puffed grains NF/DF*

*Sous vide Spanish mackerel, heritage tomato, Kohlrabi,  
sunflower, taragna GF/NF*

*Saffron risotto, confit duck Maryland, macadamia,  
dill, labna, sorrel GF*

*Pumpkin, variation of beetroot, brassica, asparagus,  
quke, compressed watermelon, olive soil GF/NF/V*

CHOOSE ONE

*Single Origin, dehydrated chocolate mousse, almond  
dacquoise, rhubarb gel, caramel ice cream GF*

*Raspberry surprise, raspberry sorbet, yoghurt parfait,  
freeze dried raspberry, yoghurt snow, hazelnut praline  
GF*

*Broken white chocolate, feuilletine, milk skin,  
dehydrated meringue, Pedro Ximenez jelly, celeriac  
ice cream*

*Selection of Australian cheese; Bellingham blue,  
Kingfisher brie, Jannei goat, Warrnambool cheddar,  
lavosh, muscatels*

Side of the day \$11

V vegetarian GF gluten free DF dairy free NF nut free