

entrée

boudin blanc spheres, xo sauce, spinach escabeche, lemongrass aioli, puffed rice, radish

radicchio, caramelised nectarine, kohlrabi, pickled watermelon, micro basil, smoked goats cheese, spiced honey

crisp king prawns, wonton, shiso, shitake, yuzu miso, fragrant oat flakes

seared scallops, sweet cabbage, roasted russian garlic aioli, wasabi coral, crumpet

tajima wagyu short rib, kale, horseradish, macadamia short bread, bourbon maple  
(5 dollar supplement)

mains

grain fed eye fillet, nutbutter espuma, leek & kelp tempura, dutch carrots, mustard butter

glacier 51 toothfish, shitake suimono, savoy cabbage, black rice wafer, daikon, enoki crisp

hiramasa kingfish, tahini, zucchini, comboyne potato, pea chutney, charred grapefruit

linguine of QLD king prawn, de-shelled, garlic, roasted chilli, lemon, parsley, pangratatto

mandagery creek venison loin, smoked popcorn cream, broccolini, nut corn crunch,  
chocolate jus, nectarine and thyme  
(8 dollar supplement)

dessert

sesame feuille, tropical compote, lime & coriander cream, passion banana mango sorbet

our salty crème caramel, yuzu, rum jelly, brown butter, black sesame, caramel cream

berries, cheesecake, walnut streusel, ginger, meringue, white chocolate, blueberry  
ginger sorbet

chocolate biscuit, caramelized peanuts, ganache, cremeaux, vanilla bean gelato

cheese plate- comte 18mth & coal river triple cream brie, quince paste, pear

*95 dollars per person*

The Wine List



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