

LUNCH

-E-

flight of dressed oysters ½ dozen 30   dozen 60

boudin blanc spheres, xo, spinach escabeche, lemongrass aioli, puffed rice, radish 26

crisp king prawns, wonton, shiso, shitake, yuzu miso, fragrant oat flakes 27

seared scallops, sweet cabbage, roasted russian garlic aioli, wasabi coral, crumpet 27

tajima wagyu short rib, kale, horseradish, macadamia short bread, bourbon maple 30

radicchio, caramelised nectarine, kohlrabi, pickled watermelon, micro basil, smoked goats cheese, spiced honey 25

-M-

grain fed eye fillet, nutbutter espuma, leek kelp tempura, dutch carrots, mustard butter 46

glacier 51 toothfish, shitake suimono, savoy cabbage, black rice, daikon, enoki crisp, 52

hiramasa kingfish, tahini, zucchini, comboyne potato, pea chutney, charred grapefruit 46

linguine of QLD king prawn, de-shelled, garlic, roast chilli, lemon, parsley, pangrattato 45

mandagery creek venison loin, smoked popcorn cream, broccolini, nut corn crunch, chocolate jus, nectarine and thyme 50

-D-

sesame feuille, tropical compote, lime & coriander cream, passion banana mango sorbet 21

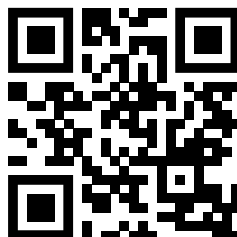
chocolate biscuit, caramelized peanuts, ganache, cremeaux, vanilla bean gelato 21

berries, cheesecake, walnut streusel, ginger, meringue, white chocolate, blueberry ginger sorbet 21

our salty crème caramel, yuzu, rum jelly, brown butter, black sesame, caramel cream 21

cheese plate- comte & coal river triple cream brie, quince paste, pear 21

The Wine List



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