

LUNCH

-E-

flight of dressed oysters	½ dozen 30	dozen 60
salt bake beetroot and squid tortellini, edamame, mushroom jus, foam leek, passata, prawn pearls		27
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 skirt 6+, kale, horseradish, macadamia short bread, bourbon maple		34
radicchio, caramelised nectarine, kohlrabi, pickled watermelon, micro basil, smoked goats cheese, spiced honey		25

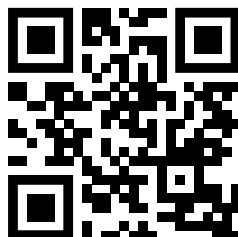
-M-

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, pangratatto		45
mandagery creek venison loin, quince, coffee gel, cherry, walnuts, smoked garlic, parsnip and buckwheat crisps		50

-D-

sesame feuille, tropical compote, lime & coriander cream, passion banana mango sorbet		21
dark chocolate ganache, mousse, passionfruit curd, meringue, sable, shiro miso 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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