

dapl

modern
australian

Set menu.

Two courses 62
Wine pairing +25

Three courses 72
Wine pairing +35

Entrees.

OX HEART TOMATO 22
bush tomato, native pesto, balsamic
vinegar toffee VE, GFO

GOAT CHEESE AND MUSHROOM TORTELLINI 24
pickled shimeji mushroom, warrigal greens,
exotic mushroom consommé, tarragon oil V

SEA SCALLOPS 25
mulled wine cranberries, pernod cream sauce,
dill oil, native sea herbs GF, DFO

BURRATA 25
strawberry gum compressed persimmon, beetroots,
pickled mustard seeds, croutons V, GFO

GLAZED PORK BELLY 25
soy and sherry vinegar glaze, tamarillo glacé,
parsnip crisps GF, DF

CONFIT LAMB SHOULDER 25
peppermint gum, speck and garden pea fricassee,
karkalla GF, DFO

LEMON MYRTLE SALMON GRAVLAX 25
tree tomato purée, mustard seeds, kohlrabi,
ice plant GF, DF

FREE RANGE DUCK BREAST 28
citrus medley, shaved heirloom beetroots,
fig balsamic GF, DF

Mains.

MAPLE-GLAZED PUMPKIN STEAK 40
pepita and walnut granola, grilled baby gem lettuce,
dill emulsion, capsicum sauce GF, VEO

INFINITY BLUE BARRAMUNDI 45
asparagus, parisienne zucchini, broad beans,
sea succulents, aurora sauce GF, DFO

LEMON THYME CHICKEN BREAST 45
mixed brassica, warrigal greens, black
garlic bordelaise GF, DF

WATTLESEED-BRAISED SHORT RIB 49
burnt carrot blend, baby turnip, button
mushrooms GF, DF

BUSH-SPICED KANGAROO 49
sweet pommes, charred baby onion, native herbs,
davidson plum sauce GF, DFO

Sides.

supplement for set menu +8

PARIS MASH 10
garlic chive-infused butter pommes V, GF

CHAR-GRILLED BROCCOLINI 12
toasted pine nuts, fried salt bush leaves VE

FRIES 12
native spice blend, aioli V, DF

ROQUETTE SALAD 12
roquette lettuce, shaved pecorino,
sliced pear, tree tomato balsamic VO, GF

MAPLE-GLAZED BABY CARROTS 13
cinnamon gum yoghurt,
native dukkah V, GF, DFO

Steaks.

served with confit heirloom tomatoes,
choice of sauce

supplement for set menu +10

BEEF CITY BLACK 300GM SIRLOIN 48

SOUTHERN PRIME 250GM BEEF RIBEYE 50

FIVE FOUNDERS 200GM BEEF EYE FILLET 55

mushroom jus | red wine jus | pink peppercorn jus

Desserts.

LEMON MYRTLE CHEESECAKE 23
kaffir lime gel, bitter meringue GF

CHOCOLATE AND WATTLESEED FONDANT 23
anglaise

APPLE TARTE TATIN 23
puff pastry, vanilla gelato VEO

AUSTRALIAN CHEESES 25
selection of australian cheeses, plum paté de
fruit, charcoal lavosh, vegemite glass GFO

v vegetarian gf gluten free
o option available df dairy free
ve vegan