



125.0

Hokkaido Scallops
Pear, Jerusalem Artichoke, Crisp Chicken Skin

Coral Trout
Borlotti Beans, Kohlrabi, Salmon Roe

Brisbane Valley Quail
Bacon Jam, Corn Purée, Chicken Jus

Longreach Organic Lamb
Celeriac, 70% Callebaut Chocolate, Beetroot

Strawberry Rhubarb Compote
Almond Strudel, Yoghurt Mousse, Red Berry Coulis

CHEESE SELECTION | +15.0

Wine Pairing | 105.0

pairings are 75ml

All pricing is per person

Dietary requirements can be catered for but notice in advance is required to ensure the best possible dining experience

MENU

TO START

Signature Oysters w' Buttermilk, Dill, Bergamot | 30.0 ½ dozen

ENTRÉE

Borrowdale Pork Cheek & Jowl w' Quince, Sea Purslane, Parsnip Purée

Brisbane Valley Quail w' Bacon Jam, Corn Purée, Chicken Jus

Hokkaido Scallops w' Pear, Jerusalem Artichoke, Crisp Chicken Skin

New Season White Asparagus w' Macadamia, Lemon Myrtle, Wild Rice

MAIN

Wagyu MBS 6-7+ w' Shitake, Shimeji, Parsnip

Longreach Organic Lamb w' Celeriac, 70% Callebaut Chocolate, Beetroot

Coral Trout w' Borlotti Beans, Kohlrabi, Salmon Roe

Spiced Chickpea Panisse w' Red Cabbage, Stracciatella, Cauliflower

DESSERT

Opera Pistachio Green Tea w' Kumquat Compote, Matcha Sponge, Pistachio Ice Cream

Coffee Mascarpone w' Coffee Madeleine, Cocoa Nibs Tuile, Espresso Ice Cream

Strawberry Rhubarb Compote w' Almond Strudel, Yoghurt Mousse, Red Berry Coulis

CHEESE SELECTION | +15.0

Two courses | 75.0

Three courses | 85.0

