



Please note a 1.15% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 7 people or more.



\$180 – 4 course mini tasting menu

\$80 – Mini cocktail pairing

Kingfish

sea vegetable nage, radish and perilla

'East & West'

*Four Pillars Rare gin, Nadeson Collis 'Inception' Sparkling,
'Tsuru-Ume' yuzushu, rosemary, lime & yuzu*

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'Potato and roe'

seaweed beurre blanc, herring and trout roe

'Seaweed & whiskey'

butter-washed whiskey, sherry, kelp, sea lettuce, cardamom

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Tathra place duck

King brown mushroom, smoked duck egg and madeira

'The Gilda'

*Olive oil Hartshorn Sheep Whey gin, Four Pillars Olive gin, vermouth
blend, Ortiz Gilda Pintxo, shiitake mushroom, black garlic shrub*

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'Core-teser'

chocolate, malt and hazelnut

'Miles & Milo'

*Hennessy V.S. cognac, 2002 Toro Albala PX, Tempus Fugit
Crème de banane, Valrhona chocolate, cinnamon, clove, aztec bitter*

Available only at the bar.

If you have a food allergy or intolerance, please inform your waiter when placing your order.

S N A C K S

Smoked macadamia nuts and saltbush \$12
Pea and mint gougère \$10
Lobster roll \$10
Chicken liver parfait and madeira \$12
Barbajuan, Swiss chard, goats curd, mushroom \$6
'Sydney Rockefeller' \$10
'CFC' Core fried chicken \$8
Sturia caviar supplement \$12
Oyster chips, seaweed dip \$10
Malted sourdough and butter \$12

S M A L L D I S H E S

Kingfish, sea vegetable nage, radish and perilla \$40
Malleeroo kangaroo tartare, beetroot, wattleseed and buttermilk \$40
'Potato and roe', seaweed beurre blanc, herring and trout roe \$45
'Lamb carrot', braised lamb and sheeps milk yoghurt \$45
King George whiting, 'green sauce', lemon ironbark, saltbush and macadamia \$50
Tathra place duck, King brown mushrooms, smocked duck egg and madeira \$60

D E S S E R T S

'Core apple', toffee and LOBO cider brandy \$20
'The other carrot', ginger, walnuts and sweet cicely \$20
'Core-teser', chocolate, malt and hazelnut \$30

O N E O R T W O B I T E S

Warm chocolate and orange tart \$5
'Noble One and Muscat' \$5

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