

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

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.

by Clare Smyth

## \$160 – 4 course mini tasting menu \$80 – Mini cocktail pairing

### Malleroo kangaroo tartare

beetroot, wattleseed and buttermilk

**'Purple smoke'** Vida Mezcal, lime, agave syrup, beetroot and pomegranate juice

## 'Potato and roe'

seaweed beurre blanc, herring and trout roe

### 'Seaweed & whiskey'

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

## Tathra place duck

King brown mushrooms, smoked duck egg and madeira

### 'Sazerac'

whiskey, bourbon and absinthe

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### Irish coffee

milk chocolate, hazelnut and whiskey

### 'Miles and Milo'

chocolate Hennessy infused cognac, crème de banane, PX 2002

# S N A C K S

Smoked macadamia nuts and saltbush \$12 Cheese and onion gougère \$10 Smoked duck wing, orange and spices \$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

# SMALL DISHES

Malleroo kangaroo tartare, beetroot, wattleseed and buttermilk \$40 'Potato and roe', seaweed beurre blanc, herring and trout roe \$45 Grey mackerel, 'Gentleman's Relish', sherry and capers \$50 King George whiting, 'green sauce', lemon ironbark, saltbush and macadamia \$50 Tathra place duck, King brown mushrooms, smoked duck egg and madeira \$60

# DESSERTS

'Core apple', toffee and LOBO cider brandy \$20 'Cuttaway Creek rhubarb', pink pepper and ginger beer \$20 Irish coffee, milk chocolate, hazelnut and whiskey \$30

# ONE OR TWO BITES

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

Available only at the bar.