

***Sample Menu**

signature
EXPERIENCE



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

Venison Loin
Celeriac, 70% Callebaut Chocolate, Beetroot

Spiced Poached Pear
White Sesame Sable, Pear Coulis, Black Sesame Ice Cream

CHEESE SELECTION | +15.0 PER PERSON

MULLED WINE | +10.0

Wine Pairing | 105.0
pairings are 75ml

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

MENU

TO START

Batemans Bay Oyster 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

Honey Glazed Falls Farm Pumpkin w' Emporium Honey, Tofu, Port Wine

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

MAIN

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

Venison Loin w' Celeriac, 70% Callebaut Chocolate, Beetroot

Coral Trout w' Borlotti Beans, Kohlrabi, Salmon Roe

Spiced Chickpea Panisse w' Red Cabbage, Stracciatella, Cauliflower

DESSERT

Ivory Coconut Parfait w' Shortbread, Mango Mint, Passionfruit

Spiced Poached Pear w' White Sesame Sable, Pear Coulis, Black Sesame Ice Cream

Golden Chocolate Mousse w' Jivara Cinnamon Chantilly, Hazelnut Tuille

CHEESE SELECTION | +15.0 PER PERSON

ADD TRUFFLE SHAVINGS 1g | +20.0 PER COURSE

Two courses | 75.0

Three courses | 85.0

