



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

Coffee Mascarpone  
Coffee Madeleine, Cocoa Nibs Tuile, Espresso 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

**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 PER PERSON

ADD TRUFFLE SHAVINGS 1g | +20.0 PER COURSE

*Two courses | 75.0*

*Three courses | 85.0*

