

## Set Menu.

Two Courses 62  
Wine Pairing + 25

Three Courses 72  
Wine Pairing + 35

## Entrees.

OX HEART TOMATO bush tomato, native pesto, balsamic vinegar toffee VGN, GFO	22
GOAT CHEESE AND MUSHROOM TORTELLINI pickled shimeji mushroom, warrigal greens, exotic mushroom consommé, tarragon oil v	24
SEA SCALLOPS mulled wine cranberries, pernod cream sauce, dill oil, native sea herbs GF, DFO	25
BURRATA strawberry gum compressed persimmon, beetroots, pickled mustard seeds, croutons v, GFO	25
GLAZED PORK BELLY soy and sherry vinegar glaze, tamarillo glacé, parsnip crisps GF, DF	25
CONFIT LAMB SHOULDER peppermint gum, speck and garden pea fricassee, karkalla GF, DFO	25
LEMON MYRTLE SALMON GRAVLAX tree tomato purée, mustard seeds, kohlrabi, ice plant GF, DF	25
FREE RANGE DUCK BREAST citrus medley, shaved heirloom beetroots, fig balsamic DF, GF	28

## Mains.

SAND CRAB CAVATELLI macadamia nut romesco, pangrattato, native dukkah DFO	40
MAPLE GLAZED PUMPKIN STEAK pepita and walnut granola, grilled baby gem lettuce, dill emulsion, capsicum sauce GF, VEO	40
INFINITY BLUE BARRAMUNDI asparagus, parisienne zucchini, broad beans, sea succulents, aurora sauce GF, DFO	45
LEMON THYME CHICKEN SUPREME mixed brassica, warrigal greens, black garlic bordelaise GF, DF	45
WATTLESEED BRAISED SHORT RIB burnt carrot blend, baby turnip, button mushrooms GF, DF	49
BUSH-SPICED KANGAROO sweet pommes, charred baby onion, native herbs, davidson plum sauce GF, DFO	49

## Sides.

supplement for set menu +8	
MAPLE GLAZED BABY CARROTS cinnamon gum yoghurt, native dukkah v, GF, DFO	13
PARIS MASH garlic chive-infused butter pommes v, GF	10
FRIES native spice blend, aioli v, DF	12
ROQUETTE SALAD roquette lettuce, shaved pecorino, sliced pear, tree tomato balsamic VO, GF	12
CHAR-GRILLED BROCCOLINI toasted pine nuts, fried salt bush leaves VE	13

## Steaks.

served with confit heirloom tomatoes,  
choice of sauce

supplement for set menu +10

FIVE FOUNDERS 200GM BEEF EYE FILLET	55
BEEF CITY BLACK 300GM SIRLOIN	48
SOUTHERN PRIME 250GM BEEF RIBEYE	50

mushroom jus | red wine jus | pink peppercorn jus

## Desserts.

LEMON MYRTLE CHEESECAKE kaffir lime gel, bitter meringue GF	23
CHOCOLATE AND WATTLESEED FONDANT anglaise	23
APPLE TARTE TATIN puff pastry, vanilla gelato VEO	23
AUSTRALIAN CHEESES selection of australian cheeses, plum paté de fruit, charcoal lavosh, vegemite glass GFO	25

v vegetarian  
o option available  
ve vegan

gf gluten free  
df dairy free