



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

### 'Potato and roe'

seaweed beurre blanc, herring and trout roe 'Seaweed & whiskey'

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

## Costantino asparagus

capers, wild garlic and lemon hollandaise

### 'East & West'

Four Pillars Rare gin, Nadeson Collis 'Inception' Sparkling, 'Tsuru-Ume' yuzushu, rosemary

### Gundagai lamb

Windsor roman beans, pea and mint sauce

### 'Beef & Bourbon'

David Blackmore Wagyu fat washed Woodford Reserve Bourbon, Antica Formula Vermouth, truffle & thyme

### Strawberries and cream

rose and lemon verbena

'Strawberry Punch'

Strawberry, La Gritona Reposado, Imbroglio, Rhubi mistelle

### SNACKS

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

# SMALL DISHES

Malleeroo kangaroo tartare, beetroot, wattleseed and buttermilk \$40

'Potato and roe', seaweed beurre blanc, herring and trout roe \$45

Costantino asparagus, capers, wild garlic and lemon hollandaise \$40

King George whiting, 'green sauce', lemon ironbark, saltbush and macadamia \$50

Gundagai lamb, Windsor roman beans, pea and mint sauce \$55

# DESSERTS

'Core apple', toffee and LOBO cider brandy \$20 'The other carrot', ginger, walnuts and sweet cicely \$20 Strawberries and cream, rose and lemon verbena \$30

## ONE OR TWO BITES

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

Available only at the bar. If you have a food allergy or intolerance, please inform your waiter when placing your order.