

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

\$150 – 4 course mini tasting menu\$80 – Mini cocktail pairing

'Potato and roe'

seaweed beurre blanc

'Seaweed & whiskey'

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

Asparagus tart

capers, wild garlic and lemon hollandaise

'Zest & bloom'

Haku rice vodka infused with lemongrass, celery bitters, lemon oil

Tathra place duck

heritage beetroot, queen garnet plums, pepperberry

'Shiraz mirage'

clarified Brix spiced rum, orgeat, mint, lime, Craiglee Shiraz 2019

Strawberries and cream

rose and lemon verbena

'Christmas punch'

La Gritona strawberry infused tequila, watermelon and silver moon tea, vanilla and rose water foam

S N A C K S

Smoked macadamia nuts and saltbush \$12 Cheese and onion gougère \$10 Smoked duck wing, lemon and spices \$10 Chicken liver parfait and Madeira \$12 Barbajuan, Swiss chard, goats curd, mushroom \$6 'CFC' Core fried chicken \$8 *Caviar N25 supplement \$12* Oyster chips, seaweed dip \$10 Malted sourdough and butter \$12

SMALL DISHES

Paroo kangaroo tartare, beetroot, wattleseed and buttermilk \$35 'Potato and roe', seaweed beurre blanc, herring and trout roe \$40 Asparagus tart, capers, wild garlic and lemon hollandaise \$40 Tathra place duck, heritage beetroot, queen garnet plums and pepperberry \$55 King George whiting, 'green sauce', lemon ironbark, saltbush and macadamia \$45 Cowra lamb, sheeps curd, baby gem and mint \$50

DESSERTS

'Core apple', toffee and LOBO cider brandy \$15 'Cherry Bakewell', Tasmanian cherries and fresh almond \$15 Strawberries and cream, rose and lemon verbena \$25

ONE OR TWO BITES

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

Available only at the bar.