



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

Kingfish

sea vegetable nage, radish and perilla

'East & West'

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

'Potato and roe'

seaweed beurre blanc, herring and trout roe

'Seaweed & whiskey'

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

Tathra place duck

King brown mushrooms, smoked duck egg and madeira

'Beef & Bourbon'

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

'Core-teser'

chocolate malt and hazelnut

'Miles and Milo'

chocolate Hennessy infused cognac, crème de banane, PX 2002

SNACKS

Smoked macadamia nuts and saltbush \$12

Black truffle gougère \$12

Smoked duck wing, orange and spices \$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

Kingfish, sea vegetable nage, radish and perilla \$40

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

Jerusalem artichoke, Bay of Fires aged cheddar, verjus and malt \$30

Roasted coral trout, Clarence river prawns, Swiss chard and brown butter \$50

Tathra place duck, King brown mushrooms, smoked duck egg and madeira \$60

DESSERTS

'Core apple', toffee and LOBO cider brandy \$20 'Cuttaway Creek rhubarb', pink pepper and ginger beer \$20 'Core-teser', chocolate, malt and hazelnut \$30

ONE OR TWO BITES

Warm chocolate and lavender 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.