



Degustation Menu 77

add matched wines 52

add premium matched wines (pw) 115

add Champagne Taittinger Cuvée Prestige NV glass 20

Miso cured yellowtail kingfish, cucumber, celery, sea urchin, herbs, calamari cracker

O'Leary Walker Watervale Riesling 2016 Clare Valley South Australia

Joh. Jos. Priim Graacher Himmelreich Kabinett 2014 Mosel Germany (pw)

Scallop ceviche, carrot, ginger beer, lime, fennel, avocado cream

Marques de Tezona Macabeo Sauvignon Blanc 2014 Tierra de Castilla Spain

Domaine d'Orfeuilles Vouvray Sec 2014 Loire Valley France (pw)

Spice & macadamia crusted Berkshire pork, apple, kale, pork broth

Heart Wines Victor Chardonnay 2015 Beechworth Victoria

Domaine Moreau Naudet Les Pargues Vieilles Vignes Chablis 2013 Chablis France (pw)

Confit duck tortellini, pumpkin & coffee puree, rhubarb, rosemary sauce

Castillo Roda fuerte Tempranillo 2014 La Roda Spain

Domaine Henri Delagrangue et Fils Bourgogne Hautes-Côtes de Beaune Pinot Noir 2014 Burgundy France (pw)

**David Blackmore's Fullblood Wagyu slow cooked in paperbark, cauliflower puree, soy
caramel glazed eggplant, red pepper oil**

Mandoleto Nero d'Avola 2014 Sicily Italy

Vignobles Mayard Clos du Calvaire Chateauneuf-du-Pape 2014 Northern Rhone Valley France (pw)

Milk chocolate tart, salted peanut caramel, popcorn, peanut butter ice cream

Valdespino El Candado Pedro Ximinez Jerez de la Frontera Spain

Meloni Donna Jolanda Giro di Cagliari DOC 2008 Sardinia Italy (pw)

Please note: Menu only available for entire table



Entrees

Smoked & macerated heirloom tomatoes 19

miso & mustard ice cream, watermelon, sour onions, black olive

Scallop ceviche 20

carrot, ginger beer, lime, fennel, avocado cream

Miso cured yellowtail kingfish 19

cucumber, celery, sea urchin, herbs, calamari cracker

Spice & macadamia crusted Berkshire pork 20

apple, kale, pork broth

Charcuterie board (for two) 36

house made cured & preserved meats, duck rillettes,
chicken liver parfait, port butter, pickled vegetables, pear chutney



Mains

Potato & parmesan gnocchi 32

shiitake, broccoli, radish, house made goats cheese

Pan fried Cone Bay barramundi 36

fennel barigoule, preserved lemon, clam & garlic emulsion

Herb crusted Milly Hilly lamb 36

pea puree, miso, broad beans & pepper sauce

Coal grilled Burrawong Gaian Pekin duck breast 37

duck fat fudge, pumpkin & coffee puree, hay braised carrots

Char-grilled pasture fed Black Angus sirloin 38

coal grilled mushroom puree, fondant potato, sour onions

Cos Salad, walnuts, pear, goats cheese 9.5

Asparagus, onions, balsamic 9.5

Duck fat roasted potatoes 9.5

Fries 8.5



Cheese

Per 50 grams

Chabichou du Poitou, goat's milk, semi-soft, Poitou-Charentes, France

creamy and dense with balanced salty, sweet and tangy flavours

Quicke's Vintage Clothbound Cheddar, cow's milk hard, Devon, England

mellow and rich with an intense depth of flavour

Queso Valdeon, cow & goat's milk, blue vein, Leon, Spain

rich & crumbly texture with a lingering earthy finish

All cheeses served with house made pear chutney, fruit & nut loaf, lavoche

1 cheese 11

2 cheeses 20

3 cheeses 29

Sweet Fortified Wines

Galway Pipe Grand Tawny SA

GLS

10

Penfolds Grandfather Rare Tawny SA

20

Bella Ridge Fortified Shiraz 375ml Swan Valley WA

BTL
79

Valdespino El Candado PX Jerez de la Frontera Spain

8

Sanchez Romate Cardinal Cisneros PX Jerez de la Frontera Spain

12



Desserts

Milk chocolate tart 15

salted peanut caramel, popcorn, peanut butter ice cream
Sanchez Romate Cardinal Cisneros PX Jerez de la Frontera Spain 12

Apple terrine 15

walnut, coffee mousse, apple cider ice cream
Dal Zotto Prosecco NV King Valley Victoria 11

Baked vanilla cheesecake 15

raspberry jelly, honeycomb, green tea & apricot ice cream
Chateau de Ricaud 2009 Loupiac France 14

Black sesame parfait 15

poached pear, smoked chocolate cake ice cream
Meloni Donna Jolanda Giro di Cagliari DOC 2008 Sardinia Italy 17

Dessert Cocktails

Espresso Martini 18

Vodka, Kahlua Coffee Liqueur, White
Crème de Cacao & a shot of espresso
coffee served martini style with roasted
coffee beans

Vanilla Vodka, Cointreau, lemon juice,
sugar & egg white served yellow and
fluffy in a coupe – like a liquid lemon
meringue

Agrobianco 17.5