

**Chef's Menu 80**

*add matched wines 40*

*add premium matched wines (pw) 70*

**Golden beetroot, nectarine, preserved lemon, hazelnut, oregano**

*Luca Bosio Langhe Arneis DOC 2015 Piedmont Italy*

*Domaine d'Orfeuilles Vouvray Sec 2015 Loire Valley France (pw)*

**Cone Bay barramundi, peas, tempura herbs, bacon, calamari cracker**

*Marques de Tezona Macabeo Sauvignon Blanc 2014 Tierra de Castilla Spain*

*Vigne Surrau Branu Vermentino di Gallura DOCG 2015 Sardinia Italy (pw)*

**Borrowdale pork belly, smoked apple puree, miso Brussels sprouts**

*Flametree Chardonnay 2016 Margaret River Western Australia*

*Moorooduc Estate Pinot Gris On Skins 2016 Mornington Peninsula Victoria (pw)*

**Rangers Valley Black Angus rump cap, celeriac, parsley & anchovy sauce, radicchio**

*Castillo Rodafuerte Tempranillo 2015 La Roda Spain*

*Fattoria di Lucignano Chianti Colli Fiorentini DOCG 2014 Tuscany Italy (pw)*

**Treacle & lemon tart, yoghurt ice cream**

*Chateau Corneilla Muscat de Rivesaltes 2005 Côtes de Roussillon France*

*Domaine de Coyeux Muscat de Beaume de Venise 2009 Rhône Valley France (pw)*

Please note: Menu only available for entire table

## Small plates

House made sourdough bread, burnt butter 5

Marinated olives 8

Sydney Rock Oysters, mignonette dressing 4 each

### Charcuterie

Chicken liver parfait 12, Coppa 12, Bresaola 12

Golden beetroot, nectarine, preserved lemon, hazelnut, oregano 18

Fremantle octopus, butternut squash, nduja, confit fennel, yoghurt, sumac 18

Raw beef, oyster cream, ember oil, cured egg, beef fat toast 20

Borrowdale Free Range pork belly, smoked apple, miso Brussels sprouts 22

## Large plates

King Oyster mushrooms, Japanese pumpkin, macadamia, mushroom stock 28

Yellowtail Kingfish, Autumn barigoule, pomelo 32

Borrowdale Free Range pork tenderloin, potato gratin, grilled figs 34

Bultarra Saltbush Organic lamb shoulder, artichoke, olive, basil, tomato 36

Ranger's Valley Black Angus rump cap (180g), celeriac, parsley & anchovy sauce, radicchio 38

Grass fed Black Angus T-Bone (500g), parsley salad, sauce gribiche 52

Roast Aylesbury duck, plum, pomme dauphine, citrus half 40 / whole 75

Cos salad, walnuts, pear, parmesan 12

Chat potatoes, nori salt 12

Shoestring Fries 10

**Chef's Menu - 80 per person**

## **Cheese**

*all cheese served with fruit & nut loaf, lavoche, pear chutney*

**Queso Manchego**, sheep's milk, semi-hard, La Mancha, SPA **11**

**Cremant d'Argental**, cow's milk, white mould, Lyon, FRA **11**

**Rosso di Langa**, cow & sheep's milk, washed rind, Piedmont, ITA **11**

**Bleu de Lacqueille**, cow's milk, blue vein, Auvergne, FRA **11**

## **Dessert**

**Green mango sorbet**, pineapple, kaffir lime, sesame **14**

**Treacle tart**, lemon, yoghurt sorbet **14**

**Poached peach**, almond cake, buckwheat, white peach sorbet **14**

**Chocolate fondant**, figs, honey **14**

## **Sweet & fortified wine**

Chateau Corneilla Muscat de Rivesaltes 2005 Côtes de Roussillon FRA **11**

Domaine de Coyeux Muscat de Beaume de Venise 2009 Rhône Valley FRA **13**

Woodstock Muscat NV McLaren Vale SA **10**

Galway Pipe Grand Tawny SA **10**

Penfolds Grandfather Rare Tawny SA **20**

McWilliams Show Reserve Limited Release Topaque NV Hunter Valley NSW **28**

Valdespino El Candado PX Jerez de la Frontera SPA **8**