

Chef's Menu 80
add matched wines 40
add premium matched wines (pw) 70

Roast Roman cauliflower, preserved lemon, hazelnuts
Luca Bosio Langhe Arneis DOC 2015 Piedmont Italy
Domaine d'Orfeuilles Vouvray Sec 2015 Loire Valley France (pw)

**Cone bay barramundi, Cloudy Bay clam, trifolati, Spring onion,
cured egg**
Marques de Tezona Macabeo Sauvignon Blanc 2014 Tierra de Castilla Spain
*Bella Ridge Estate Viogner 2006 Swan Valley Western
Australia (pw)*

Borrowdale Farm pork belly, smoked apple puree, miso Brussels sprouts
Castillo Rodafuerte 2015 La Roda Spain
Domaine Henri Delagrangre Hautes-Côtes de Beaune 2016 Burgundy France (pw)

12 hour braised beef cheek, celeriac, parsley & anchovy sauce, radicchio
Mandoletto Nero d'Avola 2015 Sicily Italy
The Hairy Arm Co. Nebbiolo 2012 Heathcote Victoria (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

Sourdough bread, burnt butter 5

Marinated olives 8

Sydney Rock oysters, mignonette dressing 4 each

Charcuterie

Potted duck rillettes 12, Salami 12, Coppa 12, Bresaola 12, Ham terrine 14

Roast Roman cauliflower, preserved lemon, hazelnut 15

Duck liver parfait, sourdough, charred onion, walnuts 15

Beef tartare, oyster cream, ember oil, cured egg, beef fat toast 20

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

Borrowdale Farm pork belly, smoked apple, miso Brussels sprouts 22

Large plates

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

Cone Bay barramundi, Autumn barigoule, pomelo 32

Borrowdale Free Range pork chop, Cloudy Bay clams, cabbage, charred peach 30

Confit Saltbush organic lamb shoulder, Jerusalem artichoke, kipfler, black garlic 36

Pasture fed sirloin, Jerusalem artichoke, cavalo nero, Japanese eggplant, finger lime 38

Cos salad, walnuts, pear, parmesan 12

Chat potatoes, nori salt 12

Shoestring Fries 10

Chef's Menu - 80 per person

Cheese

Quicke's Traditional Double Gloucester, cow's milk, semi-hard, Devon, UK 12

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

Pont l'Évêque, cow's milk, washed rind, Normandy, FRA 9

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

Dessert

Wattleseed & honey madeleines 8

Green tea marshmallows, duck fat caramels 8

Treacle tart, lemon, yoghurt 13

Chocolate fondant, coconut ice cream 15

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