

Desserts

Banana mousse yoghurt, burnt cream, granola, macadamia / 20

Aperol, blood orange, pistachio crumb, Champagne / 21

Mango, sorbet, chocolate fudge cake, coriander, rainforest lime (vegan) / 19

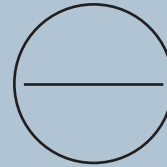
Pavlova, passionfruit, riberry, white chocolate / 19

Milk chocolate & honeycomb sphere, pear, caramel / 21

Dessert Tasting Menu

3 Course Tasting / 49

5 course tasting / 69



Degustation menu

5 course tasting menu / 105pp Matched wine / 165pp

7 course tasting menu / 115pp Matched wine / 195pp

Snacks for the table

Spanner crab, potato chips, pink grapefruit, avocado
2018, Grosset 'Alea', Watervale, SA

Smoked ricotta gnudi, native pea salad, Pedro Ximenez
2014 Vinea Marson Viognier, Heathcote, VIC

Paroo kangaroo bresaola, macadamia, roasted cherries, red amaranth
2017 Andrea Bruzzone Treipaexi Valpocevera, ITA

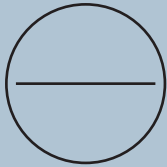
Pan fried Murray cod, oyster cream, crab brandade, pickled mushrooms
2017 Lo Stesso Fiano, Heathcote, VIC

Smoked brisket terrine, wagyu rump cap, black onion, taragon
2006 Mountadam 'High Eden Patriarch', Eden Valley, SA

Rice milk, pine lime sorbet

2012 Domaine des Baumard 'Carte D'Or', Rochefort, FRA

Milk chocolate + honeycomb sphere, pear, caramel
2010 Grande Maison 'Monbazillac', Dordogne, FRA



Snacks

Rock oysters, finger lime dressing, chive / 5.5ea

Beetroot tartare, riberry, wattle seed lavosh, horseradish / 10

Pressed truffle Pecorino toastie / 10

Marinated olives / 9

Puffed polenta, whipped cheddar / 10

Small

Truffle roasted Jerusalem artichoke, salad, aioli / 18

Spanner Crab, potato chips, pink grapefruit, avocado / 22

Paroo kangaroo bresaola, macadamia, roasted cherries, red amaranth / 21

Smoked ricotta gnudi, native pea salad, Pedro Ximenez / 17

Grilled Mackerel, hazelnut crumb, green tomato / 22

Large

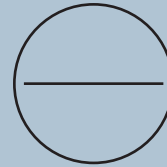
Pan fried Murray cod, oyster cream, crab brandade, pickled mushrooms / 34

Fried chicken, slow cooked breast, lemon myrtle, rhubarb & Quandong slaw / 31

Smoked brisket terrine, wagyu rump cap, black onion, taragon / 37

NSW lemon sole baked on paper bark & saltbush, smoked sauce gribiche, rustic chips / 39

Spit roasted pumpkin, sage, lemon cream, pepita crumb, black garlic / 29



Rotisserie & Grill

Today's rotisserie meat, seasonal vegetables / 37

O'Connors / 140 day grass fed Gippsland, VIC
300g ribeye (Scotch fillet) MS 4+ / 59

Rangers Valley / 270 day grain fed New England Tablelands, NSW
250G flank steak BMS 3+ / 39

Riverina / 150 day grain fed, Riverina, NSW
250G dry aged striploin / 49

Rangers Valley / 400 day F1 cross bred premium Wagyu
200g rump cap BMS 5+ / 72

300g Beef Tasting / 69
100g portions of grass fed, grain fed, Wagyu

Steaks all served with Potato galette, capers, burnt onion puree, pepper berry jus

Sides

Heirloom tomatoes, buffalo curd, herbs of the sea / 10

BBQ cos, Pyengana cheddar cream / 12

Seasonal mixed leaves / 10

Wagyu fat potatoes, salt bush / 12

Rustic fries / 12

Rotisserie market veg, lemon crème fraiche / 12