

Desserts

Banana yoghurt, macadamia, burnt cream, granola / 20

Rhubarb, rosella, ricotta cheese meringue bomb / 21

Coconut sable, beetroot compote, plum jam (v) / 20

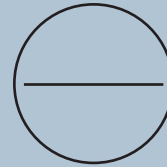
Apple mille feuille, smoked cream, "young henry's" cider gel, maple vanilla / 21

Milk chocolate, honeycomb sphere, pear, caramel / 21

Dessert Tasting Menu

3 Course Tasting / 49

5 course tasting / 69



Degustation menu / 115pp

Add matching wine / 85pp

Snacks for the table

Salmon belly, potato, celeriac

2017, Frankland Estate 'Isolation Ridge', Frankland River, WA

Kingfish, confit duck, roasted grapes, verjus sauce

2018, Unico Zelo, 'Truffle Hound' Nebbiolo|Barbara, Claire Valley, SA

Confit pork jowl smoked over coal, cauliflower, tea spiced prunes

2016, Poire 'Authentique' Cider, Normandie, France

Steamed blue eye cod, parsley emulsion, braised rappe, white radish

2016, Clarence House 'Reserve' Chardonnay, Cambridge, TAS

Free range lamb, peas, smoked yoghurt, mint

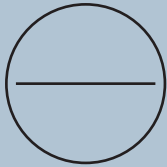
2016, Onannon Pinot Noir, Gippsland, VIC

Saisonal sorbet flavour

2016, Domaine des Baumard 'Carte D'Or', Rocheford, France

Milk chocolate, honeycomb sphere, pear, caramel

2017, Kracher, Muscat|Ottonel|Auslese, Burgerland



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

Kingfish, confit duck, roasted grapes, verjus sauce / 22

Wagyu bresaola, macadamia, roasted cherries / 21

Truffle Pappardelle, smoked mushroom, confit yolk / 21

Confit pork jowl smoked over coal, cauliflower, tea spiced prunes / 22

Large

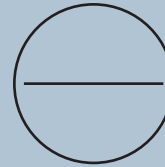
Steamed blue eye cod, Parsley emulsion, braised rappe, white radish / 37

Spit roasted pork, black pudding croquet, caramelised quince puree, leek / 35

Ranger's Valley beef cheek, beetroot, Watercress / 37

Salmon baked on paper bark & saltbush, smoked sauce gribiche, rustic chips / 39

Salt baked swede, roasted mushrooms, mushroom cream, chestnuts / 27



Grill

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

Fried sprouts, honey, almonds, bacon / 10

Roasted cauliflower, aged cheddar sauce / 12

Seasonal mixed leaves / 10

Wagyu fat potatoes, salt bush / 12

Rustic fries / 12

Rotisserie market veg, lemon crème fraiche / 12