



Executive Chef Peter Gilmore
Head Chef Rob Cockerill

Three-course menu \$225 per person

ENTRÉES

Salad of cherry tomatoes
yellow peach, hazelnuts
whipped feta, sherry caramel

Western Australian marron
finger lime, cultured cream
ume, buckwheat pikelets

Coral Trout
braised leek
sudachi emulsion

Smoked pork jowl
housemade XO noodle
pippies, garlic aioli

Scallop & Spanner crab dumpling
brown butter emulsion
golden tapioca

Heritage whole wheat sourdough
CopperTree Farms cultured butter

MAINS

Roasted Aquana Murray Cod
young peas and pistachio
lemon and fennel puree

Pasture raised Maremma duck
cherry, blackberry, rosehip
Kampot pepper

Aged Kurobuta pork rack
Sicilian style
smoked trotter jus

Raviolo of Mascarpone
sweetcorn, pine nuts
pangrattato

Pure bred Black Angus
parsley, kombu, horseradish
Maitake mushrooms

Tasmanian Southern Rock lobster
salt & pepper, lime, hollandaise
supplement \$90

SIDES

Red velvet lettuce, fine herbs
Southern Highlands potatoes, cultured cream emulsion

DESSERTS

Crème Caramel, Pineapple,
Lime, Vanilla

Bennelong Pavlova

Berry, Berry, Berry

Sour Cherry, Dark Chocolate, Almond

ADDITIONAL CHEESE COURSE

Australian cheese \$52
Cheese course wine pairing \$36 per person

ADD TO YOUR EXPERIENCE

Black River Imperial Oscietra Caviar
crème fraîche, buckwheat pikelets

10g-\$84

20g-\$168

30g-\$252

Sydney Rock oysters, lemon pepper granita

\$9 each

\$54 half dozen

Please note, due to our commitment to only working with the best produce available, some dishes have limited availability. We appreciate your understanding.

Please note, a surcharge of 10% applies on Sundays and 15% on public holidays. All credit, debit, and EFTPOS card payments will incur a variable surcharge.