



## À LA CARTE

### SNACKS

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

Heritage whole wheat sourdough,  
CopperTree Farms cultured butter

\$7 (two per serve)

Chestnut, truffle and shiitake arancini

\$12 (two per serve)

Prawn toast, fermented chilli

\$18 (two per serve)

Wagyu bresaola panisse, brownbutter aioli

\$15 (two per serve)

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

\$60

Executive Chef Peter Gilmore

Head Chef Rob Cockerill

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

## MAINS

Roasted Aquana Murray Cod  
wilted garden greens  
sudachi emulsion

\$75

Raviolo of Mascarpone  
sweetcorn, pine nuts  
pangrattato

\$45

O'Connor Black Angus beef fillet  
Black Pearl and oyster mushrooms  
truffle purée

\$98

## SIDES

Red velvet lettuce, fine herbs  
\$18

Southern Highlands potatoes, cultured cream emulsion  
\$18

## DESSERTS

Berry, Berry, Berry  
\$35

Chocolate Velvet, Prunes  
Hazelnuts, Holy Zabaione  
\$35

Selection of Australian cheese  
\$52

Cheese wine pairing  
\$36 per person