



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, Montpellier butter, sourdough crostini
\$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
young peas and pistachio
lemon and fennel puree
\$75

Raviolo of Mascarpone
sweetcorn, pine nuts
pangrattato
\$45

Pure bred Black Angus
parsley, kombu, horseradish
Maitake mushrooms
\$98

SIDES

Red velvet lettuce, fine herbs
\$18

Southern Highlands potatoes, cultured cream emulsion
\$18

DESSERTS

Berry, Berry, Berry
\$35

Sour Cherry, Dark Chocolate, Almond
\$35

Selection of Australian cheese
\$52

Cheese wine pairing
\$36 per person