



Three-course menu \$225 per person

## ENTRÉES

Salad of persimmon, golden beetroot  
goats' feta, hazelnuts  
caramelised Chardonnay vinegar

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

Aquna Murray Cod  
garden greens  
lemon and fennel puree

Roasted Wollemi duck  
preserved cherries, blackberry, rosehip  
Kampot pepper

Aged Kurobuta pork rack  
Sicilian style  
smoked trotter jus

Raviolo of chestnut and ricotta  
black garlic  
Jerusalem artichoke

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

Pistachio Choux, Greengage Plum Sherbet

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

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

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*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.*