



## 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

*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