À LA CARTE

SNACKS

Black River Oscietra Caviar
Imported from Uruguay
crème fraîche, buckwheat pikelets

10g-$95
20g-$190
30g-$285

Sydney Rock oysters, lemon pepper granita
South Coast NSW, Australia

$9 each
$54 half dozen

Heritage whole wheat sourdough,
CopperTree Farms cultured butter
$7 (two per serve)

Chestnut, truffle and shiitake arancini
$14 (two per serve)

Prawn toast, fermented chilli
Maroochydore, QLD, Australia
$22 (two per serve)

Wagyu bresaola, Montpellier butter, sourdough crostini
$22 (two per serve)

Marron, finger lime,
cultured cream
ume, buckwheat pikelets
Manjimup, WA, Australia
$65

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

MAINS

Aquna Murray Cod
garden greens,
lemon and fennel puree
Griffith, NSW, Australia
$80

Raviolo of chestnut and ricotta
black garlic
Jerusalem artichoke
$60

Pure bred Black Angus
parsley, kombu, horseradish
Maitake mushrooms
$105

SIDES

Red velvet lettuce, fine herbs
$18

Southern Highlands potatoes, cultured cream emulsion
$18

DESSERTS

Crème Caramel, Pineapple, Lime, Vanilla
$45

Sour Cherry, Dark Chocolate, Almond
$45

Selection of Australian cheese
$52

Cheese wine pairing
$36 per person

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.