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)

Pumpkin, pinenut, pepitas and goat's feta arancini
$14 (two per serve)

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

Wagyu bresaola, brown butter aioli, pickled eschallot on panisse
$22 (two per serve)

House made noodles
Kurobuta pork jowl, black garlic
Tempura Black Pearl mushrooms
$60

Yellowfin tuna
kohlrabi remoulade
anchovy aioli, seaweed
Mooloolaba, Queensland, Australia
$55

MAINS

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

Tortellini of sweetcorn
mascarpone and Jerusalem artichoke
smoked almonds
$60

Pure bred David Blackmore brisket
MS9+ Wagyu
Black Pearl mushrooms, potato puree
Madeira caramel and bone marrow glaze
$110

SIDES

Red velvet lettuce, fine herbs
$18

Southern Highlands potatoes, cultured cream emulsion
$18

DESSERTS

Spring berry ripple, daintree vanilla waffle
$45

Sour cherry, dark Chocolate, almond
$45

Selection of Australian cheese
$52

Cheese wine pairing
$36 per person

Please note, a surcharge of 15% applies on public holidays.