Three-course Group Menu
$240 per person

ENTRÉES

New season asparagus
pickled crosnes
hazelnut and rye praline
lemon jam and Bruny Island C2

Yellowfin tuna
kohlrabi remoulade
anchovy aioli, seaweed
Mooloolaba, QLD, Australia

Mud Crab dumpling
brown butter
white flowering kale
Far North Queensland, Australia

Quail schnitzel
bronze corn polenta,
oyster mushroom, woodland sorrel
Kampot pepper

Heritage whole wheat sourdough
CopperTree Farms cultured butter

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
crispy Globe artichoke
garden greens
Griffith NSW, AU

Gundagai lamb
eggplant cream
cherry tomatoes
saffron sauce

Full blood David Blackmore brisket
MS9+ Wagyu
Black Pearl mushrooms, potato purée
Madeira caramel and bone marrow glaze

Tortellini of sweetcorn
mascarpone and Jerusalem artichoke
smoked almonds

SIDES

Red velvet lettuce, fine herbs
Southern Highlands potatoes, cultured cream emulsion

DESSERTS

Spring berry ripple, daintree vanilla waffle

Sour cherry, dark chocolate, almond

Pistachio choux, Greengage plum sherbet

Selection of Australian cheeses $52
Additional cheese course wine pairing $36

Executive Head Chef Rob Cockerill

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