

Three-course 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, Queensland, Australia

Marron, finger lime
cultured cream
ume, buckwheat pikelets
white flowering kale
Manjimup, WA, Australia

Coral trout, braised leek
bergamot emulsion
North Queensland, Australia

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

Heritage whole wheat sourdough
CopperTree Farms cultured butter

Executive Head Chef Rob Cockerill

MAINS

Aquna Murray cod
crispy Globe artichoke
garden greens
Griffith NSW, Australia

Roasted Wollemi duck
hunter sausage, black garlic
preserved cherries
duck jus

Gundagai lamb
eggplant cream
cherry tomatoes
saffron sauce

Pure bred 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

Lobster
salt & pepper, lime, hollandaise
New South Wales, Australia
supplement $90

SIDES

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

DESSERTS

Spring berry ripple, Daintree vanilla waffle

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 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

Half dozen $54
One dozen $108

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

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