

Chef's selection

Six Courses · 115

Carrot, macadamia, smoked onion, orzo, yoghurt, dill
Ocean trout, broccolini, orange, buttermilk
Pork Jowl, pickled rhubarb, wasabi greens
Jerusalem artichoke, ginger, sea urchin, shiitake, wood ear
Dry aged duck breast, parsnip, vanilla, radicchio, olive
Burnt mandarin, sweet goat curd, almond, honey

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Matching Wines · 75

2016 Pennon Hill Pinot Grigio
2016 Montalto Estate Riesling
2016 Montalto Estate Pinot Gris
2016 Montalto Estate Chardonnay / 2013 Pennon Hill Pinot Noir
2015 Montalto Estate Pinot Noir
2016 Pennon Hill Late Harvest Pinot Gris

2 courses · \$70pp

3 courses · \$80pp

Today's oyster · 5

Trout roe · 1

Carrot, macadamia, smoked onion, orzo, yoghurt, dill
Ocean trout, broccolini, orange, buttermilk
Pork jowl, pickled rhubarb, wasabi greens
Jerusalem artichoke, ginger, sea urchin, shiitake, wood ear

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Pumpkin, smoked rye, fior di burrata, sorrel
Dry aged duck breast, parsnip, vanilla, radicchio, olive
Hapuka, turnip, charred brassicas, shungiku
Milk fed veal rump, cauliflower, carrot, smoked oyster, broad bean leaf

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Baked kipflers, gribiche, · 10
Celeriac, soured cream, nori · 10
Leaf salad, radish, apple vinaigrette · 10

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Burnt mandarin, sweet goat curd, almond, honey
Apple calvados cake, chai, walnut, mascarpone
Sesame parfait, Daintree chocolate, orange

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Cheeses with accompaniments

- La Tur (ITA) cow, sheep, goat, soft · 12
- Bay of fires (AUS) cow, hard · 12
- Blue de Laqueuille (FRA) cow, blue · 12