

MENU

2 COURSES \$119 PP

CAVIAR TO START

Gourmet house caviar bump \$32

with frozen Belvedere Vodka +\$8 | with Beluga gold line Vodka +\$18

Baerii Mallosol Greece 10g \$60

Darya Imperial Beluga Iran 10g \$125

Gourmet house Imperial caviar Poland 20g \$160

Darya Imperial Beluga Iran 50g \$575

with Ruinart Blanc de Blanc 375ml \$700

OYSTERS

Minimum of 4

Natural - East 33 Sydney Rock Oysters \$7.5 each

Gala apple, apple cider vinegar, micro radish, dill \$8 each

Passion fruit, coriander oil, baby coriander \$8 each

Black river Imperial caviar Uruguay \$22 each

Tasting Oysters \$70

2 x Gala apple | 2 x Passion fruit | 2 x Black river

ENTREE

Whipped soy tofu, roasted onion, black fungus & shiitake, dashi, radish, nasturtium (vg)

Goat cheese parfait, Australian asparagus, rolled slaw, confit tomato (vg)

Bay bugs, peas, broccolini, Norikuro butter, woodland sorrel

Glazed Arcadia spatchcock, pickled bitter leaves, goat curd, kumara, orange, yeast, puffed grains

MAIN

Smooth polenta, ratatouille, Brussel sprout, charred pickling onions, almonds, basil oil

Rocky Point grouper, spring vegetables, baby cos, white wine hollandaise, pickle daikon

Gippsland veal tenderloin, beetroot, pickling onions, labneh, pan juices

Little Joe grass fed premium scotch fillet 300g (+ \$39)

DESSERT

Spiced grilled pineapple, white chocolate, milk skin, yuzu and poppy seed ice cream

Frozen limoncello sabayon, basil meringue, sablé

(vg - vegan)

Although every possible precaution has been taken to ensure that our menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk, egg, gluten containing products, lupin, fish, crustacean, soybean, sesame seeds and nut products

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ENTREE

Abrolhos scallops, leeks, norikuro, guanciale

Glazed Arcadia spatchcock, pickled bitter leaves, goat curd, kumara, orange, yeast, puffed grains

Whipped soy tofu, roasted onions, black fungus & shiitake, dashi, radish, nasturtium (vg)

Vannella stracciatella, beets, orange, pistachio, sunchokes.

MAIN

Hiramassa Kingfish, parsnip, pumpkin, salsa, red cos

Gippsland veal tenderloin, beetroot, pickling onions, labneh, pan juices

Sugarloaf cabbage, shimeji, coconut, tahini, nasturtium (vg)

Little Joe grass fed premium scotch fillet 300g (+ \$39)

DESSERT

Caramelia, passion fruit, chocolate, sponge cake

Frozen limoncello sabayon, basil meringue, sablé

Spiced mixed berries, tapioca tuile, vanilla cream (vg)

(vg - vegan)

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