

THREE COURSE

hot or cold entree, main and dessert

Monday to Thursday \$140 | Friday to Sunday \$150

FOUR COURSE

cold entree, hot entree, main and dessert

Monday to Thursday \$155 | Friday to Sunday \$165

Caviar to Start

Waffle, crème fraiche, caviar, chive \$26

Gourmet house caviar bump \$32

add frozen Belvedere Vodka \$8 | Beluga gold line Vodka \$18

Baerii Mallosol Greece 10g \$60

Gourmet house Imperial caviar Poland 20g \$160

Darya Imperial Beluga Iran 10g \$125

Darya Imperial Beluga Iran 50g \$575

with Ruinart Blanc de Blanc 375ml \$700

Sydney Rock Oysters

(Min of 4)

Natural \$7.50 each

Raspberry, vinegar, micro sorrel \$8 each

Coconut pearl, Thai basil oil \$8 each

Black river Imperial caviar Uruguay \$22 each

Tasting Oysters \$70

2 Raspberry | 2 Coconut | 2 Black River Caviar

(vg) - vegan, (v) - vegetarian

Cold Entree

Soy tofu, freekeh, carrot, corn, ice plant, radish, green dashi (vg)
Stracciatella tartlet, broad bean, sugar snap, pea, radish, kombu vinaigrette(v)
Albany akoya, brioche, lobster essence, soy, karkalla, sea grape
Fremantle octopus, cauliflower, chorizo, togarashi, walnut romesco
Wagyu MB7+ beef tartare, egg, lemon myrtle, speculoos
Darya Imperial Beluga caviar Iran (+\$45)

Hot Entree

Ancient grains, yellow romesco, stone fruit, kombu (vg)
Abrolhos scallops, pea, Lardo di Colonnata, vegetable crumb
Moreton Bay bug, broccoli, bisque, radish, citrus, karkalla
Manjimup marron, norikuro butter, chive, fingerlime, tomberry (+ \$39)
Arcadia spatchcock, carrot puree, pickle bitter leaves, lemon labneh, toasted seed
Byron Bay pork belly, remoulade, apple, yuzu koshu

Mains

Japanese eggplant, cauliflower, pomegranate, coriander, tahini (vg)
Hiramassa Kingfish, cauliflower, pumpkin, salsa, red cos
John Dory, clam, prawn, fumet, potato, fennel, saffron, black garlic
Hawkesbury duck, kumera, radicchio, cherry
Lamb backstrap, grains, charred stone fruit, kombu
Rangers Valley Crossbred Wagyu Striploin MB7+, millefeuille, king brown, foie gras, beef jus (+\$65)

Premium Steaks from the Grill

Served with house mustard, red wine salt & horseradish crème fraîche
O'Connor Angus beef tenderloin fillet 200g Gippsland VIC (+ \$37)
O'Connor premium scotch fillet MB+5 300g Gippsland VIC (+ \$42)
O'Connor Angus beef T bone 800 g MB2+ for 2 people Gippsland VIC (+ \$79)
Swordfish steak 200g

Sides (+\$17)

Mixed leaf salad, chive, aged sherry vinegar (vg)
Compressed watermelon, Szechuan, fetta, mint (v)
Ox heart tomato, basil, pinenut (vg)
Wagyu fat potato, confit garlic, rosemary

Desserts

Hibiscus stone fruit, vermouth jelly, basil tapioca (vg)
Lemon tart, mango, meringue, yuzu poppy seed ice cream (v)
Caramelia, raspberry, sponge cake, gold powder (v)
Saffron crème brûlée, Blue Mountain honey, yoghurt ice cream (v)

Premium Cheese Plate

A selection of carefully aged and ripened cheese matched with dates, pastes, honeycomb & seeded lavosh
Three cheeses – Serves 1 – 2 (+ \$38) Six cheeses – Serves 2 – 4 (+ \$60)

To Finish

Affogato \$9

Espresso, vanilla ice cream

Affogato & liqueur \$14

Frangelico | Baileys | Mr Black | Amaretto

Cat's Pyjamas by 7 Miles \$6

T2 Tea Special Selection \$6

English Breakfast | Earl Grey | Jasmine

Gorgeous Geisha | Sencha | Peppermint

Selection of homemade Petit Fours \$6

Origins of Produce

Albany, Western Australia

Freemantle, south of Perth, Western Australia

Manjimup, southern Western Australia

Abrolhos Island, Western Australian coast

Moreton Bay, southern Queensland

Arcadia, north of Berowra Valley National Park, Sydney, New South Wales

Gippsland, south-west of Melbourne, Victoria

Hawkesbury, north-west of Sydney, New South Wales

Byron Bay, north New South Wales

Our Beef

Angus, from Gippsland, south-west Victoria

Scotch Fillet and T-bone from Gippsland VIC

Rangers Valley Wagyu Beef from northern NSW

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