

THREE COURSE VEGAN \$90

THREE COURSE \$115

FOUR COURSE \$125

+\$29 to choose premium steak for three or four courses

+\$20 to choose cheese for three or four courses

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### Caviar to Start

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

Minimum 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

## Entree

- Soy tofu, freekeh, carrot, corn, ice plant, radish, green dashi (vg) \$32
- Ancient grains, yellow romesco, stone fruit, kombu (vg) \$34
- Stracciatella tartlet, broad bean, pea, sugar snap, radish, kombu vinaigrette \$38
- Albany Akoya brioche, lobster essence, soy, karkalla, sea grape \$39
- Abrolhos scallops, pea, Lardo di Colonnata, vegetable crumb \$39
- Arcadia spatchcock, carrot, pickle bitter leaves, lemon labneh, toasted seed \$33

## Mains

- Japanese eggplant, cauliflower, pomegranate, coriander, tahini (vg) \$48
- Hiramassa kingfish, cauliflower, pumpkin, salsa, red cos \$62
- Hawkesbury duck, kumera, radicchio, cherry \$64
- Lamb backstrap, grains, kombu, charred stone fruit \$58

## Premium Steaks from the Grill

- Served with house mustard, red wine salt & horseradish crème fraîche
- O'Connor Angus beef tenderloin fillet 200g Gippsland VIC \$ 79
- O'Connor premium scotch fillet MB+5 300g Gippsland VIC \$86
- Swordfish steak 200g \$52

## Sides (+\$17)

- Mix 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 (+\$27)

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

## 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

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## Origins of Produce

Albany, Western Australia

Freemantle, south of Perth, Western Australia

Manjimup, southern Western Australia

Abrolhos Island, Western Australian coast

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

## Our Beef

Angus, from Gippsland, South West Victoria

Scotch Fillet from Gippsland, South West Victoria