

BY MARK BEST

Snacks

Rye & Caraway Sourdough, Cultured Butter	12
Caviar with Rye Blinis	
Calsivius White Sturgeon 30gms or 50gms	190 290
Black Pearl Oscietra Black 30gms or 50gms	235 373
Black Pearl Beluga 10gms or 30gms	160 450
Freshly Shucked Oysters 6 or 12	54 92
Warm Olives, Citrus & Spices	12
Hot Spiced Macadamia	14
Sea Urchin Crumpets with Clotted Cream	each 16
Salt Cod Croquettes & Aioli – two per serve	22
Buffalo Fried Mushrooms	18
Prawn & Black Vinegar Dumpling – two per serve	26
Potato & Duck Liver Fritter – two per serve	24
Starters	
Winter Salad with Mandarin & Cheddar Custard	32
Zucchini Tart with Hummus, Feta, Curry & Almonds	34
Abrolhos Island Scallops with Parmesan Gnocchi, Hot & Sour Sauce	38
Blue Fin Tuna, Brioche, Faux Gras & Pork Crackling	46
Pork Wonton with Pumpkin Dashi & Globe Artichoke	38
Lolligo Squid & Stinging Nettle Risotto	38
Stir Fried Marron with Salted Duck Egg	86
Main Course	
Lion's Mane Dosa with Vadouvan	48
Grilled Snowy River Trout, Cultured Cream & Horseradish	56
Steamed Hapuka, Fish Milk, Sorrel & Fermented Potatoes	58
Roast Lamb with Onions, Wakame & Pickled Radish	59
Dry Aged Duck, Smoked Plum Sauce & Baby Corn	64
Slow Braised Short Rib with Javanese Pepper, Truffle & Celeriac	68
7+ Wagyu Rib Eye on the Bone 500gms with Shiitake & Sunchokes	170
Sides	
Leaf Salad	17
Seasonal Vegetables	18
Hand Cut Chips, Salt & Vinegar	17