



autumn dining - 2017

mcash clyde river oysters \$4 each

first

sugar cured ocean trout,
wattle seed, saffron, capers

yellowfin tuna, puffed wild
rice, goat's curd, mint

curried cauliflower, spiced
hazelnuts, lime dressing

mushroom agnolotti, black
pepper oil, nasturtium

second

cone bay barramundi, ginger,
bok choy, dashi broth

herb gnocchi, beetroot, fetta,
chive

12 hr short rib, cauliflower,
potato gratin, leek

duck breast, pickled grapes,
red cabbage, black garlic

third

passionfruit bavarois, almond
financier, mango, macadamia

peanut crème caramel, nashi
pear, rum raisins

honeycomb parfait, chamomile,
puffed rice, honey

brie, mustard fruits, pumpkin
seed granola, sour dough

menu

3-course \$75

5-course chef's pick \$85

beverage pairing

5-course soft pairing \$30

5-course wine pairing \$45

5-course cocktail pairing \$60