



When winter winds are piercing chill,  
and through the hawthorn blows the gale,  
with solemn feet I tread the hill,  
that overbrows the lonely vale

-Winter 2018

Mcash Signature oysters \$4 each

First

Cured Hiramasa Kingfish  
Mushroom Dashi, Wasabi Root

Kangaroo Tartare  
Baby Gem, Buttermilk, Tarragon

Seared Scallop  
Cauliflower, Miso Pear, Caviar

Mushroom Agnolotti,  
Black Pepper Oil, Nasturtium

Second

Cone Bay Barramundi,  
Buckwheat, Kale, Dill Lemon Curd

Potato And Thyme Gnocchi  
Butternut Squash, Brussels Sprout  
Pineapple Ricotta

Roasted Free Range Chicken  
Smoked Mushroom, Almond, Madeira

Black Pepper Crusted Beef  
Bone Marrow, Brussels Sprout  
Sherry Vinegar Gel

Desserts

Raspberry Sorbet,  
Coconut, Mint, Nata De Coco

Champagne Poach Pear  
Milk Ice Cream, Honey Gel, Vanilla

White Chocolate Bavaois  
Apple Sorbet, Pate Sablee

menu

three course \$79

five course chef's pick \$95

beverage pairing

five course soft pairing \$30

five course wine pairing \$45

five course cocktail pairing \$60