



SUMMER MENU 2019

3 COURSE LUNCH \$65 | 3 COURSE DINNER \$79 | 5 COURSE CHEF'S PICK \$95

SIGNATURE OYSTERS \$5.50 EACH

FIRST

WASABI SESAME MOOLOOLABA QLD TUNA
bonito dashi, togarashi shichimi miso mayo

GAME FARM NSW QUAIL BREAST
green curry, potato, coriander

YARRA VALLEY KANGAROO KIBBEH NAYYEH
whipped garlic, tabouli

MUSHROOM AGNOLOTTI
shiitake broth, black pepper oil, nasturtium

SECOND

CLARENCE RIVER KING GEORGE WHITING
anchovy saffron butter, Vincent sauce

SPINACH AND RICOTTA GNUDI
confit heirloom cherry tomato, sage, brown butter

SMOKED GAME FARM NSW DUCK BREAST
maple glazed figs, pistachio, yuzu kosho relish

BLACK ANGUS BEEF
asparagus, bone marrow, Foyot sauce

ADD CHEESE

selection of cheese from home and around the world
with jams, crackers, fruit

THIRD

BAVAROISE PAVLOVA
cherry, passionfruit, vanilla

RUM BABA PINA COLADA
pineapple, coconut, toasted vanilla

MILK CHOCOLATE TART
strawberry ice cream, elderflower

MACADAMIA AND GRAND MARNIER PARFAIT
honeycomb, burnt passionfruit, pepperberry salt