



FALL MENU 2019

THREE COURSES \$79

FIVE COURSE CHEFS PICK \$99

SIGNATURE OYSTERS \$5.50 EACH

FIRST

WASABI SESAME MOOLOOLABA YELLOWFIN TUNA
Bonito dashi, Togarashi shichimi miso mayo

HAWKESBURY CALAMARI SALAD
sheep's milk labneh, oregano, lemon

CHARRED CAULIFLOWER
64deg egg yolk, pickled onions, quinoa

MUSHROOM AGNOLOTTI
Shiitake broth, black pepper oil, nasturtium

SECOND

CRISPY SKIN CONE BAY BARRAMUNDI
black garlic, sunchoke, koji butter sauce

SMOKED COCO BUTTER SEARED GAME FARM DUCK
wattle seed pumpkin, coconut dukkah, quince

FIRE GRILLED YARRA VALLEY KANGAROO
red cabbage, warrigal, curry almond date

ROASTED BROCCOLI
macadamia, yuzukosho, puffed potato

THIRD

25 YEARS OF PARFAIT
macadamia, grand marnier, burnt passionfruit

CHESTNUT AND APPLE
chestnut ice cream, apple mousse, roasted chestnut relish

12 HOUR SOUS VIDE SPICED PINEAPPLE W
green tea ice cream, wasabi white chocolate

AUSTRALIAN AND INTERNATIONAL CHEESES - ADD \$8
jams, nuts, fruit, lavosh