



tasting menu

\$89/\$135

amuse bouche

fresh chestnut (v)

veloute, croutons and fresh truffle

2009 DBHV Nouveau Shiraz, Hunter Valley

prawn (gf)

king prawns blow torched, goat's curd salad,

baby beetroot, walnut "vinaigrette"

2009 Catalina Sounds Sauvignon Blanc, Marlborough

ocean trout

shaved fennel, sautéed peppers and zucchini

lemongrass emulsion

2008 Mountadam Riesling, High Eden Valley

lamb

filo crust rack off the bone, seasonal vegetables,

fresh goats cheese panisse nicoise

2008 Witches Falls Grenache, Granite Belt

a selection of cheese

Bodegas Valdespino, Pedro Ximenez Sherry, Jerez de la Frontera

or

chocolate indulgence

dark valrohna silk, cocoa anglaise, raspberry trio

NV chandon cuvee riche, yarra valley

ADVANTAGE PLUS DISCOUNT NOT AVAILABLE IN PRIVÉ 249 (gf) = gluten free (v) = vegetarian



entrées

fresh chestnut (v) 24

veloute, croutons and fresh truffle

foie gras 24

"foie gras" raviolis, hen and ginger consommé

pork 24

crisp trotters, meaux mustard and parmigianino reggiano
sauce gribiche

prawn (gf) 28

king prawns blow torched, goat's curd salad,
baby beetroot, walnut "vinaigrette"

jamon 35

jamon iberico de bellota, serano grand reserva,
toasted tomato bread

egg 25

crisp poached organic hen egg, chilled salmon veloute, salmon caviar



mains

scallops 36

harvey bay scallops, savoy cabbage, fresh bread crust, cauliflower puree
perfumed with finger lime and olive oil

reef cod 36

sautéed baby leeks, coco bean puree, fresh herb salad
10 flavors "vinaigrette"

ocean trout 36

shaved fennel, sautéed peppers and zucchini
lemongrass emulsion

lamb 42

filo crust rack off the bone, seasonal vegetables,
fresh goats cheese panisse nicoise

pork 42

grain fed seared byron bay kurobuta pork loin sous vide, sweet corns,
confit onion potato crisp, pan jus

darling downs beef 55

380g 250 day grain fed prime black angus, pomme puree, jus

kimberly red beef 50

380g 150 day grain fed prime red angus, pomme puree, jus

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sides

pomme purée 13

sous-vide baby vegetables 13

potato gnocchi 13

wild rocket leaves and parmigiano reggiano 11



desserts

a selection of cheese 28

muscatels, hazelnuts, walnut sourdough

milk and cookies 18

marrakech express milkshake, house made manjari chocolate chip cookie, fresh honey

banana passionfruit fondant 18

banana caramelised, salted caramel ice cream

chocolate indulgence 18

dark valrohna silk, cocoa anglaise, raspberry trio



lunch menu

\$39 for 2 courses
entrée or main
main or dessert

fresh chestnut (v)

veloute, croutons and fresh truffle
or

spanish anchovies

marinated anchovies, pissaladiere and beetroot salad

ocean trout

shaved fennel, sautéed peppers and zucchini
lemongrass emulsion
or

beef

200g eye fillet msa grain-fed
pomme puree, jus

chocolate indulgence

dark valrohna silk, cocoa anglaise, raspberry trio
or

a selection of cheese

muscatels, hazelnuts, walnut sourdough

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