

M E N U

Jerusalem artichoke velouté with truffle oil and baby lobster frito
520

Tartare of Mulwarra tenderloin,
panisse, crumbled goats cheese and beetroot crisps
790

Grilled octopus, roast fennel, rocket, hazelnut, chili and orange
590

Fontina and Portobello mushroom soufflé, porcini and truffle cream
540

Blue swimmer crab, sweet shrimp, apple and mustard remoulade
690

Celeriac agnolotti, Chanterelles, sage butter and Parmesan
580

Pumpkin gnocchi with confited duck,
mushrooms, chestnuts, orange, wild rocket and parmesan
590

Tasmanian ocean trout,
crushed potatoes with crab and saffron, pea velouté and fennel salad
1580

Mediterranean sea bass,
celeriac, leek and lobster risotto, asparagus and tarragon bisque
1580

Roast breast of guinea fowl with tartufatta, boudin blanc,
Savoy cabbage and parsnip puree
1460

Grilled Wagyu flat iron steak and slow cooked veal cheek, Pedro Ximenez
sherry reduction and Comté potato purée
1780

Roast venison fillet,
Clapshot, beetroot, spinach and black cherry jus
1780

Roast lamb loin and confited shoulder with Ras el hanout,
roasted vegetable pearl couscous and tomato jus
1380