

ACT ONE

TASMANIAN OYSTERS NATURAL
Shallots mignonette, lemon

5.5 EA

ACT TWO

PORK TERRINE

On sourdough bread, compressed grapes, pickled vegetables, sour apple purée

27

BASS STRAIT SCALLOPS (GF)

Apple and celeriac cream, orange lime jam, bacon jus

24

SNAPPER CRUDO (DF)

Raspberry vinaigrette, Kumato tomato, tarragon, seaweed cracker

29

VEGETABLE TIAN TARTELETTE (V)

Zucchini, eggplant, tomato, lemon gelée, artisanal Gruyère cheese espuma

28

MAIN ACT

GREEN BARLEY RISOTTO (V)

Pesto, king mushroom, lemon black olive crumb, sherry maple yogurt

34

TORCHED BLACK COD (GF)

Portarlinton mussel, potato saffron fennel, rainbow salmon pearl, Bouillabaisse broth

46

12 HOURS LAMB BELLY (GF)

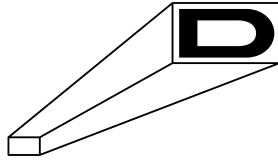
Rolled with apricot pistachio and cardamom, carrot purée, broccolini, pesto

44

GF (GLUTEN FREE) | DF (DAIRY FREE) | VE (VEGAN) | V (VEGETARIAN)

OUR MENU CONTAINS ALLERGENS AND IS PREPARED IN A KITCHEN THAT HANDLES NUTS, SHELLFISH, GLUTEN.
WHILST ALL REASONABLE EFFORTS ARE TAKEN TO ACCOMMODATE GUEST'S DIETARY NEEDS, WE CANNOT GUARANTEE THAT
OUR FOOD WILL BE ALLERGEN FREE.

A 15% PUBLIC HOLIDAY SURCHARGE APPLIES.



HAY SMOKED DUCK BREAST (GF)
Cipollini onions, green beans, onion sesame tuile, blackcurrant jus

50

BEEF WELLINGTON – DIRECTOR’S CUT
Grass-fed beef tenderloin, prosciutto, mushroom duxelles, Dijon mustard, sauce Robert

56

SIDES

ROASTED CAULIFLOWER AND MASHED POTATO WITH GARLIC SHOOTS

15

ROASTED HEIRLOOM CARROTS WITH TOASTED ALMONDS

14

MIXED SALAD LEAVES, COMPRESSED GRAPES, CHERRY TOMATOES

12

GRAND FINALE

BOMBE ALASKA (SHARING FOR 2) (V)
Popcorn and salted caramel ice cream, rum-torched meringue

42

CHOCOLATE FONDANT (V)
Strawberry sorbet, crispy meringue

15

CRÈME BRULÉE, FUMÉE (GF)
Five spices, raspberry

19

WHISKY SOUR ICE CREAM STICK (GF)
Salted orange caramel sauce and popping sugar

18

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