

MENU



ENTRÉE



Shadows of Blue Tart, Waldorf Salad,
Mustard Grapes

\$20.00



Pickled & Smoked Mushroom Carpaccio

\$18.00



Chef's Plate for Two

\$30.00



Venison Carpaccio, Green Onion,
Dehydrated Beetroot & Garlic, Olive Oil Caviar

\$22.00



Diamond Clams, Roast Bone Consommè,
Micro salad, Seagrapes, Sea Coal

\$22.00



MAIN



Sous Vide Duck, Roasted Pumpkin, Goji Berries,
Cherry Gastrique

\$38.00



Beef Cheeks, Black Onion, Parsnip,
Mocha Jus

\$40.00



Orecchiette Pasta, Smoked Mushroom, Truffle,
DuckShell, Double Smoked Speck, Gremolata

\$32.00



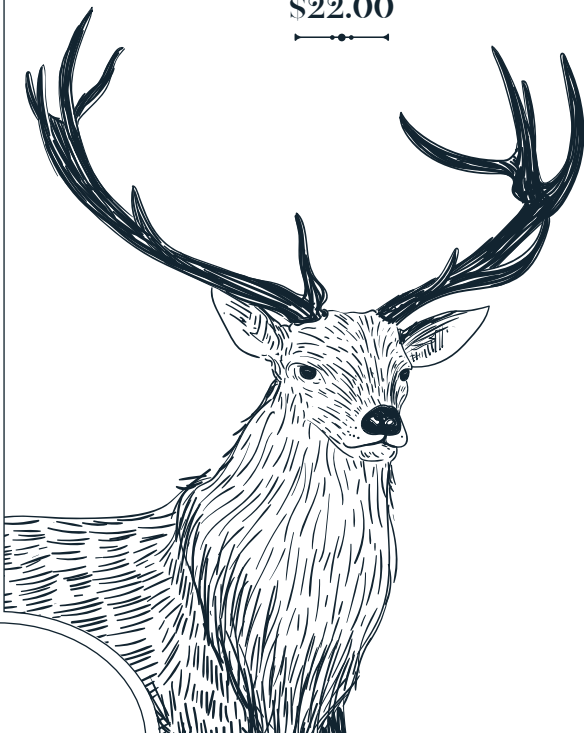
Roasted Pumpkin Tortellini, Creamy Pumpkin
Veloute, Lemon Evo

\$32.00



Roman Gnocchi, Pumpkin, Goji Berries,
Cherry Gastrique

\$32.00



SIDES

Charred Carrots, Parsnip,
Labneh

\$14.00

Fermented Chilli Broccolini,
Lemon Evo

\$14.00

Duck Fat Potatoes

\$14.00

DESSERT

Pear, Shortcrust, Mulled Wine,
Chantilly Cream

\$16.00

Wattleseed & Lemon Myrtle Cheesecake,
Strawberry Crisp Pearls, Dark Chocolate, Raspberry
Coulis, Persian Fairy Floss

\$20.00

Shared Cheese Platter

\$25.00

Mulled Wine Ice Cream,
Chocolate Rose Ice Cream, Seasonal Berries

\$16.00

