

SUNDAY - THURSDAY

2 COURSES | 120 3 COURSES | 145

GROUP DINING

FRIDAY - SATURDAY

3 COURSES | 145

SNACKS

2 pieces per serve

SPANNER CRAB MILK BUN | 38

Add oscietra caviar 5g | 25 each

CRISPY ZUCCHINI FLOWERS *Truffle honey ricotta* | 28

PREMIUM SYDNEY ROCK OYSTERS

Champagne & shallot mignonette

1/2 dozen | 48

dozen | 92

Add oscietra caviar | 12 each

FOR THE TABLE

WARM ARTISAN SOURDOUGH *Whipped cultured butter*

ENTRÉE

YELLOWFIN TUNA IN TWO STYLES *Citrus soy & sesame crudo, white radish, ginger & lime dressing*

TINDER CREEK DUCK PRESSE *Cognac & foie gras, roasted beetroots, crushed walnut & endive*

SWEET PEA, PARMESAN & PISTACHIO TART *Smoked butter pastry, reggiano custard, zucchini caviar & pistachio pesto*

TAMARIND GLAZED RARE BREED PORK BELLY *Hibachi grilled japanese eggplant, sweet garlic shoots, soy shiitake mushrooms*

MAIN

PASTRAMI SPICED DRY-AGED DUCK BREAST *Banyuls & blackberry gastrique, salt crusted fennel & pollen*

CRISPY SKINNED DAINTREE BARRAMUNDI FILLET *Vadouvan spice roasted carrots, fried chickpeas, labneh, caper leaf*

CAPE GRIM BEEF SHORT RIB *Roasted tomato caponata, crumbled feta, black pepper, black garlic*

GRATINATED THREE CHEESE SOUFFLÉ *Comté, reggiano, buffalo ricotta, morels & french onion cream*

FOR THE TABLE

GARDEN LEAVES *Pecorino, mustard & maple vinaigrette*

ROASTED GARLIC POTATOES *Sea salt, confit garlic & parsley butter*

DESSERT

WHITE CHOCOLATE & PISTACHIO CHEESECAKE *Poached strawberries, pistachio biscuit, rose jelly*

MISO BANOFFEE 'PIE' *Dulce de leche, caramelised banana, tonka bean cream*

ICED MANGO & COCONUT PUDDING *New season mango & passionfruit salad, almond sponge, coconut & kaffir lime sorbet*

CHEF'S CHEESE SELECTION *Served with housemade breads, pastes & chutneys*

Please notify staff of any allergies you may have.

A 10% staff gratuity will be added to the final bill for groups of 8+ (Monday - Saturday).

A 15% surcharge applies on Sunday and public holidays. All card transactions incur a 1% surcharge.