

# A LA CARTE

## ENTRÉE

Chevre de Poitou, baby beets and fossilised pear Onion petals, salad leaves, honey vinaigrette	30
Hirmasa kingfish, grape juice and pickled onion Apple gel, strawberry aioli and potato crisps	32
Gold Coast tiger prawns, aloe vera and minted peas Pineapple and ginger aigre doux, nashi	32
Coral trout, squid ink and samphire Scallop paper, fennel and peach	32
Foie gras, almond milk curd and jasmine Gingerbread and spiced cherries	36

## MAIN COURSE

Slow cooked lamb shoulder from Millyhill Heirloom tomato, candied olives and potato skins	44
Wagyu rib fillet, black cardamom and garlic Nettle and onion, barley and shoots	48
Snapper, black pudding and caramelised fennel Potato crab and leek fondue, curry sauce	46
Crisp pork belly and tail with black bean Pineapple and clove, mustard green and diakon	42
Ocean trout, abalone, radish and cucumber Lemongrass, quinoa and soy bean	44

## SIDES

Green beans with Arbequina olive oil or garlic oil	10
Manchego and chive soft polenta, soft poached egg	12
Local salad leaves dressed table side	10

# DEGUSTATION DINNER

## **\$120 per person**

Chevre de Poitou, baby beets and fossilised pear  
Onion petals, salad leaves, honey vinaigrette

Hiramasa kingfish, grape juice and pickled onion  
Apple gel, strawberry aioli and potato crisps

Coral trout, squid ink and samphire  
Scallop paper, fennel and peach

Foie gras, almond milk curd and jasmine  
Gingerbread and spiced cherries

Crisp pork belly and tail with black bean  
Pineapple and clove, mustard green and diakon

Wagyu rib fillet, black cardamom and garlic  
Nettle and onion, barley and shoots

Goats cheese mousse and frozen powder, herb sorbet  
Green fruit, basil and celery

Licorice ice cream and foam, olive oil sponge  
Sarsaparilla granita and fresh pear

*Wines to match available for \$85 per person*

*The degustation menus are for the whole table only.*

## **DEGUSTATION VEGETARIAN**

**\$110 per person**

Slow cook heirloom tomatoes, sorbet and soup  
Radish, leaves and lentils

Fresh peas, shoots and flowers  
House made tofu curd, charred onion and kombu broth

Chevre de Poitou, baby beets and fossilised pear  
Onion petals, salad leaves and honey vinaigrette

Green vegetable 'risotto'  
Garlic and shallot scented chlorophyll

Slow cooked egg yolk, caramelised leek  
Asparagus, spinach puree and grains

Maple braised pumpkin, tempura pumpkin flowers  
Sage, coconut, puffed kamut, oat crumble

Goats cheese mousse and frozen powder, herb sorbet  
Green fruit, basil and celery

Licorice ice cream and foam, olive oil sponge  
Sarsaparilla granita and fresh pear

*Wines to match available for \$85 per person*

*The degustation menus are for the whole table only.*

## **A LA CARTE DESSERT**

Goats cheese mousse and frozen powder, herb sorbet  
Green fruit, basil and celery **16**

Licorice ice cream and foam, olive oil sponge  
Sarsaparilla granita and fresh pear **16**

Whipped cream cheese and raspberry orb  
Seasonal berries, fresh and nitro frozen **16**

Flavour scented yoghurt, ice cream and jelly  
Dehydrated milk, vanilla foam and petals **16**

Textures of valrhona chocolate and mango **16**

Chef's selection of cheese and accompaniments  
Two cheeses **27**  
Per additional cheeses **10**