

MENU

STARTERS

1. PORK BELLY COOKED WITH MASTER STOCK, PEANUT CARAMEL, PICKLED DAIKON AND GINGERED APPLE
2. PRAWNS, GREEN TOMATO, CELERY DUST, FINGER LIME, PRAWN OIL
3. ROASTED AUTUMN VEGETABLES, RAW CARROTS, SESAME SEEDS, PEA PUREE
4. DUCK BREAST, DUCK FAT OATS, PLUMS, DUCK JUS

MAINS

1. BLACK-ANGUS STRIPLOIN, CAFÉ PARIS BUTTER, CRISPY KALE
2. GRILLED CHICKEN TAHINI CREAM, PARSLEY, FRIED BROCCOLINI, POMEGRANATE, CELERY LEAVES, LEMON
3. PAN-FRIED BARRAMUNDI, SOY AND LIME BUTTER, NECTARINE, FENNEL, VERJUICE
4. ROASTED CAULIFLOWER, DILL, ALMOND PASTE, KALE, AGRODOLCE

SIDES

GARDEN GREENS, VERJUICE DRESSING

SHOESTRING FRIES PARMESAN SALT & TRUFFLE AIOLI

DESSERTS

1. CHOCOLATE LOG, RASPBERRY MOUSSE, SPICED BERRY COMPOTE, RASPBERRY MERINGUE
2. MANDARIN SANSRIVAL, MANDARIN JAM, CASHEW DACQUOISE, VANILLA BUTTER CREAM, SESAME SEED TUILE
3. APPLE CHEESECAKE, CARAMEL, MAPLE GRANOLA, APPLE GEL
4. SOUTH AUSTRALIAN BRIE AND CHEDDAR, BAROSSA QUINCE PASTE AND CRISPY BREAD