

PRIX FIXE

3 courses 145

Bread service

ENTREE

Smoked Victorian eel parfait, tomato, herb emulsion
Semolina dumplings, spring legumes, mimolette, preserved truffle
Quail galantine, rhubarb, foie gras, Lark whisky gelée

MAIN

Bass Grouper mussels, potato, sauce bouillabaisse
Ember roasted kohlrabi, wild greens, Koorringal pecan emulsion
Wandilla Gippsland grass-fed wagyu beef, oxtail, hispi cabbage, pinot noir jus 9+
full blood Mayura Station striploin per 100g +55

SIDES

for the table

Butter lettuce leaves, radish, lovage
Blue Moon potato hash, cheddar, onion

DESSERT

Caramelised white chocolate mousse, mango, NZ riesling, lemon myrtle ice cream
New season cherry, elderflower, Grey Box honey
Baked Meyer Waikato vintage cheese custard tart, boozy prune



GOLD TASTING MENU

6 courses 155

Bread service

Shark Bay scallop, white asparagus, green almonds

Quail galantine, rhubarb, foie gras, Lark whisky gelée

Choice of

Roasted duck breast, beetroot, radicchio, long pepper

or

Roasted grouper, prawn, squid, mussels, potato fondant, sauce bouillabaisse

Melon, vanilla crème, sorrel

Caramelised white chocolate mousse, mango, NZ riesling, lemon myrtle ice cream

Selection of house-made petit fours



PLATINUM TASTING MENU

9 courses 255

Bread service

Shark Bay scallop, white asparagus, green almonds

Black lip abalone, Oscietra caviar

Smoked Victorian eel parfait, tomato, herb emulsion

Quail galantine, rhubarb, foie gras, Lark whisky gelée

Sweet water marron, summer squash, marron bisque

Roasted duck breast, beetroot, radicchio, long pepper

Melon, vanilla crème, sorrel

New season cherries, elderflower, Grey Box honey

Selection of house-made petit fours

