

SET MENU

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Select one dish from each course

ENTRÉE

Sea trout tartare, yolk, caper, roasted pepper

Heritage pork terrine, sauce gribiche, cornichons

Salad of warm and cooled peas, fried enoki, champignon lardons

MAIN

Bar cod, smoked dashi beurre blanc, kale

Blue crab spaghetti, sea urchin butter, bottarga, lemon, chives

Dry aged bone in NY strip steak grilled on the embers, mustard jus

Market vegetable pithivier, beetroot juice jus

SIDES

For the table

Duck fat roasted kipfler potatoes

Cucumber, mint yoghurt, crispy curry leaf

Sugarloaf cabbage slow roasted on the hearth, warm brown butter vinaigrette

DESSERT

Passionfruit pavlova, curd, sweetened cream, fresh passionfruit

Coffee Opera cake, banana, caramel

Mango, coconut, tapioca, coconut cookies

85 per person

We kindly decline alterations to this menu without prior arrangement

Menu subject to change based on seasonality and availability