

THE DINING ROOM

TASTING MENU

115 per person

195 with matching wines

Amuse bouche

Smoked salmon & Piña colada condiment, pineapple & coconut yoghurt
2012 Domaine Trotereau 'Quincy' Sauvignon Blanc Loire Valley, France

Marinated kangaroo loin, Oscietra caviar & horseradish, shiso cress
2011 Tenuta Pederzana 'Cantolibero' Lambrusco Emilia Romagna, Italy

Snails snackés, spinach & garlic condiment, macadamia & radish
2011 Kurt Angerer 'Kies' Grüner Veltliner Niederösterreich, Austria

Murray cod, quinoa & wakame, clam & mussel marinière jus
2012 Swinging Bridge 'Reserve' Chardonnay Orange, NSW

Wild Clover lamb loin, rocket & sun dried tomato, parmesan cheese & onion soup reduction
2003 Jasper Hill 'Georgia's Paddock' Shiraz Heathcote, Vic

Green apple & verbena, infused lemon grass cream, crunchy meringue
2014 Mount Horrocks 'Cordon Cut' Riesling Clare Valley, SA

Menu designed to be enjoyed by the whole table

Created by our executive chef Franck Detrait

*Menu items subject to change
10% surcharge applies on public holidays*

DINNER MENU

ENTRÉE

Sydney rock oyster, shallot vinegar or Thai dressing	5ea
Watermelon gazpacho, Jamon & pan con tomate, Manchego & basil	26
Snails snackés, spinach & garlic condiment, macadamia & radish	32
Marinated kangaroo loin, Oscietra caviar & horseradish, shiso cress	34
Seared bluefin tuna, beetroot & raspberry condiment, dashi & sumac	32
Smoked salmon & Piña colada condiment, pineapple & coconut yoghurt	28
Grilled Wagyu beef, confit potato & Boursin cheese, chimichurri	36
King crab & avocado cream, fennel & finger lime, combava oil	35
Spring salad, sun dried tomato & parmesan cheese, lemon olive oil (v)	18

v – vegetarian

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MAIN COURSE

Carnaroli risotto, broccolini & sorrel, parmesan cheese & hazelnut (v)	38
Cobia & black sesame mousseline, Pimiento del piquillo & chorizo condiment	42
Tasmanian salmon, pomme purée & leek, cider vinegar & cashew nut viennoise	44
Murray cod, quinoa & wakame, clam & mussel marinière jus	46
Wild Clover lamb loin, rocket & sun dried tomato, parmesan cheese & onion soup reduction	46
Confit Wagyu beef cheek, pappardelle & olive taggiasche, anchovies & basilic	48
Corn fed chicken breast, celeriac & baby pak choi, red & black berry condiment	44
David Blackmore Wagyu beef tenderloin, red wine jus & beetroot, bone marrow crust	130

SIDES

10

French fries
Potato mash
Green beans
Vegetable cocotte
Mixed salad

v – vegetarian

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DESSERT

19

Beaufort, quince paste, fruit & nut loaf +\$10

“The Classic” Crème brûlée & vanilla bourbon

Red & black berries, marshmallow & meringue, organic yoghurt sorbet

Yoghurt “mozzarella”, watermelon & tabasco, sweet grissini & basil

Valhrona Gran Cru Manjari, hazelnut & feuillantine, cherry sorbet & apricot

Macha tea cake, pannacotta & miso croustillant, black sesame granite

Green apple & verbena, infused lemon grass cream & crunchy meringue

Café gourmand

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DESSERT WINE BY THE GLASS (75ml)

2013 Mt Horrocks 'Cordon cut' Riesling, Clare Valley, SA	17
2010 Margan Botrytis Semillon, Hunter Valley, NSW	14
2013 Braida Brachetto D'Acqui, Piedmont, Italy	11

SHERRY

Toro Don 'PX 'Pedro Ximinez' 2010, Montilla-Moriles, Spain	15
Toro Don 'PX 'Pedro Ximinez' Gran Reserva 1983, Montilla-Moriles, Spain	18.5

MADEIRA

Henriques and Henriques 10 Year old Verdelho, Madeira, Portugal	15
Henriques and Henriques 10 Year old Malmsey, Madeira, Portugal	15

FORTIFIED WINE (30ml)

Yalumba 'Galway Pipe' Tawny Port	12
Seppelt 'Para Liqueur' Port	14
Morris Liqueur Tokay	22
Penfolds 'Grandfather' Port	22
Penfolds 'Great Grandfather' Port	36

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