

# THE DINING ROOM

## LUNCH MENU

One course 39 Two course 59 Three course 69

Includes a glass of sommelier selected wine from Monday to Friday

## ENTRÉE

Six Sydney rock oysters, shallot vinegar or Thai dressing

Green pea & mint gazpacho, organic goat cheese (v)

Duck foie gras terrine, hibiscus & Jamaican peppercorn jelly, berries & umeboshi +\$10

Cooked egg 63°C, parsnip & truffle, Comté cheese bruschetta

Blue fin tuna tartar, crunchy vegetables, mango & passion fruit condiment

Chilled king prawns, avocado & pickles, cocktail sauce & bottarga

Grilled Wagyu beef, confit potatoes & smoked salt, horseradish sauce +\$10

Seared Hokkaido scallops, pak choi & ginger, coconut & lemongrass bouillon +\$10

Spring salad, sun dried tomatoes & parmesan cheese, lemon olive oil (v)

v – vegetarian

*\*\*\*Menu items subject to change*

## MAIN COURSE

Risoni, primavera vegetables, sundried tomatoes & crispy parmesan (v)

Coquillet, black truffle & smoked ham leg, Comté cheese & fresh herbs

Pan fried scallops, cauliflower & capers, pomegranate & yuzu

Cobia, black sesame mash, cucumber & pimiento del piquillo condiment

Slow cooked blue eye cod, green asparagus & peas, glazed morels & Port wine

Seared lamb loin, aubergine caviar & confit lemon, zucchini & feta cheese

Grilled pasture fed beef tenderloin, piment d'Espelette puree, Taggiasche olive jus

Corn fed chicken breast, sweet corn & curry, homemade Turon & snap peas

## SIDES

French fries

Potato mash

Green beans

Vegetable cocotte

Mixed salad

9

v – vegetarian

\*\*\*Menu items subject to change

## THE DINING ROOM

### DESSERT

Chocolate grand cru manjari & dulce de leche ice cream

Raspberry & lychee tart, vanilla chiboust & Iranian pistachio

Vanilla & strawberry mille-feuille, cotton floss ice cream

Lemon & yuzu cheesecake, biscuit spéculos, white chocolate & wasabi ice cream

Red & black berries, fizzy candy & vanilla chantilly

Lamington cake, white chocolate & Malibu ice cream

Selection of Australian artisanal cheese

Café gourmand

### DESSERT WINE BY THE GLASS (75ml)

2013 Mount Horrocks 'Cordon Cut' Riesling, Clare Valley, SA 17

2009 Margan Botrytis Semillon, Hunter Valley, NSW 14

2012 Braida Brachetto D'Acqui, Piedmont, Italy 11

### 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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