

THE DINING ROOM

“FEED ME” SHARED MENU FOR THE TABLE | 4 COURSES \$109PP | 6 COURSES \$120PP

TO START

ARTISANAL ORGANIC SOURDOUGH BREAD \$8 
PEPE SAYA CULTURED BUTTER

SYDNEY ROCK OYSTERS \$5 EA   
SHALLOT AND RED WINE MIGNONETTE | CRACKED BLACK PEPPER

AIR DRIED DAVID BLACKMORE WAGYU BEEF \$25
HOUSE MADE PICKLES | TASMANIAN MUSTARD | SOURDOUGH

“THE DINING ROOM” SEAFOOD PLATTER \$119 
OYSTERS | KING PRAWNS | KING CRAB | MUSSELS | SALMON | CONDIMENTS

COLD & WARM

HAND CUT DARLING RIVER KANGAROO TARTARE \$26  
QUAIL EGG MI-CUIT | TRUFFLE MAYO | RADISH | SESAME CRISPS

LOCAL COW'S MILK BURRATA \$26  
CONFIT FENNEL | CRISPY OLIVES | GRAPEFRUIT | PUFFED WILD RICE

MARINATED SNOW CRAB SALAD \$28  
PICKLED DAIKON | WATERMELON & VANILLA GAZPACHO

SLOW COOKED FREMANTLE OCTOPUS \$28   
WARM POTATO MOUSSELINE | PIQUILLO PEPPER | PERSILLADE

PAN SEARED HERVEY BAY PRAWNS \$28 
KAFFIR LIME | GREEN APPLE | PEANUTS | CORN BISQUE

FROM THE GRILL

GRILLED RANGERS VALLEY BLACK ANGUS BEEF FILLET \$70 
200G | PEPPERCORN JUS

RANGERS VALLEY BLACK MARKET SCOTCH FILLET + 5 | \$85 
250G | PEPPERCORN JUS

LARGER PLATES

PUMPKIN GNOCCHI À LA PARISIENNE \$32 
CRISPY WALNUTS | PUMPKIN & MISO PURÉE | PICKLED MUSCATELS | PARMESAN

POACHED KING TROUT \$40   
GRILLED ASPARAGUS | SPRING CRUDITÉS | CARROT & OLIVE OIL EMULSION

PAN SEARED CONE BAY BARRAMUNDI \$42  
KING CRAB BRANDADE | AVOCADO & CORIANDER | CHORIZO ESSENCE

BRAISED BERKSHIRE PORK CHEEKS \$38 
PICKLED CUCUMBER | GARLIC TEXTURES | RADICCHIO CONDIMENT

CHARRED MUSCOVY DUCK BREAST \$42 
ROASTED NASHI PEAR | RAISIN & COFFEE PUREE | BEETROOT & MIRIN GASTRIQUE

MIRROOL CREEK LAMB RUMP \$39 
ROASTED CAULIFLOWER | DUKKAH | SMOKED EGGPLANT | CONFIT LEMON JUS

SIDES \$12

FRENCH BEANS & ALMOND SALAD  
FIGS | COS LETTUCE | TRUFFLED BALSAMIC

HEIRLOOM TOMATO & BASIL SALAD  
COW'S MILK STRACIATELLA | BURNT APRICOT BUTTER | OLIVE & VANILLA CRUMBLE

PEARL BARLEY & GREEN ASPARAGUS
POACHED ORGANIC EGG | CREAMED SPINACH | BACON & PARMESAN

SEASONAL GREEN VEGETABLE   
ALTO LEMON OIL | FLEUR DE SEL

FRENCH FRIES
SMOKED PAPRIKA | CHICKEN SALT

CLASSIC DUTCH CREAM POMME PUREE  

 Vegetarian  Gluten free  Sustainable seafood  Dairy free  Signature dish

Please kindly advise a member of our team should you have any food allergies or dietary requirements

10% surcharge applies on public holidays