




THE DINING ROOM




LUNCH MENU



Two course \$65

Three course \$75

Entrée


Six Sydney rock oysters   
Shallot and red wine mignonette | cracked black pepper



Albacore tuna “crudo”   
Sesame & olives | ponzu vinaigrette | coriander

Butternut squash & chestnut veloute  
Pumpkin rissole | truffled pepe saya mascarpone | puffed pumpkin seeds


Hand cut Darling River kangaroo tartar  
Roasted beetroot | Tasmanian horseradish mustard | quail egg mi-cuit | cumin lavosh

Main


Morel & porcini risotto 
Autumn vegetable melange | aged Maffra cheddar | garlic chips

Slow cooked Tasmanian salmon  
Carrot declination | kaffir lime | coconut foam

Duo of corn fed chicken breast & coral prawns
Braised fennel & confit tomato tranche | crispy quinoa | sauce américaine

Slow cooked Wagyu beef cheek “Bourguignon Style” 
Parsnip puree | carrots & turnip | savoy cabbage

Dessert




Lemon Myrtle and basil panna cotta 
Crispy yogurt | limoncello sorbet


Coffee mascarpone cream
Caramelized macadamia nuts | coffee tuile | espresso granite


Chocolate & pistachio entremets
Guanaja chocolate sorbet | opaline


Sides \$10






French fries

Autumn salad | fruits & nuts | radish | raspberry dressing 
Romaine lettuce hearts | Puy lentils | mustard & citrus dressing  

Sautéed forest mushrooms | parsley & butter 

Stir fried broccolini | teriyaki sauce 

Dutch cream pomme puree 

 Vegetarian  Gluten free  Sustainable seafood  Dairy free  Signature dish

10% surcharge applies on public holidays