

THE DINING ROOM

ONE-DISH \$42 TWO-DISH \$62 THREE-DISH \$72

Includes a glass of sommelier selected wine
ARTISANAL ORGANIC SOURDOUGH BREAD \$8
PEPE SAYA CULTURED BUTTER

TO START

SIX SYDNEY ROCK OYSTERS   

SHALLOT AND RED WINE MIGNONETTE | CRACKED BLACK PEPPER

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

“THE DINING ROOM” SEAFOOD PLATTER +\$50 
OYSTERS | KING PRAWNS | KING CRAB | MUSSELS | SALMON | CONDIMENTS

COLD & WARM

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

LOCAL COW’S MILK BURRATA  
CONFIT FENNEL | CRISPY OLIVES | GRAPEFRUIT | PUFFED WILD RICE

MARINATED SNOW CRAB SALAD + \$5  
PICKLED DAIKON | WATERMELON & VANILLA GAZPACHO

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

LARGER PLATES

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

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

PAN SEARED CONE BAY BARRAMUNDI + \$5  
KING CRAB BRANDADE | AVOCADO & CORIANDER | CHORIZO ESSENCE

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

GRILLED RANGERS VALLEY BLACK ANGUS BEEF FILLET + \$15 
200G | PEPPERCORN 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  

TO FINISH

MARINATED CHERRIES WITH POMEGRANATE LIQUEUR
BLACK SESAME & YOGHURT | CARAMELIZED ALMONDS | CORNFLAKE ICE CREAM

SUMMER PAVLOVA 
VANILLA & YOGHURT | FRESH BERRIES | CONSOMMÉ

PIÑA COLADA 
COCONUT SHELL | PINEAPPLE & COCONUT SORBET | LIME

VALRHONA CHOCOLATE ENTREMET
HAZELNUT & COFFEE | OPALYS & CARIBE MOUSSE | GRAND MARNIER ICE CREAM

HOMEMADE SORBET  
SEASONAL FRUIT | GINGER SYRUP

SELECTION OF THREE AUSTRALIAN FARMHOUSE CHEESES

 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