

# THE DINING ROOM

## TASTING MENU

Includes a glass of sommelier selected sparkling wine

### Amuse Bouche

Sydney rock oyster | yuzu & mango | seaweed

### Albacore tuna “crudo”

Sesame & olives | ponzu vinaigrette | coriander

*2015 Josef Chromy Riesling, Tamar Valley, Tasmania*

### Butternut squash & chestnut veloute

Pumpkin rissole | truffled pepe saya mascarpone | puffed pumpkin seeds

*2008 Tahbilk ‘Old Vines’ 1927 Marsanne, Nagambie Lakes, VIC*

### Slow cooked Tasmanian salmon

Carrot declination | kaffir lime | coconut foam

*2016 Soumah ‘Hexham’ Single Vineyard Chardonnay, Yarra Valley, VIC*

### Slow cooked wagyu beef cheek “Bourguignon Style”

Parsnip puree | carrots & turnip | savoy cabbage

*2012 Fraser Gallop Cabernet Sauvignon, Margaret River, WA*

### Strawberry consommé

Yogurt mousse | shortbread

*2016 Pressing Matters R139 Riesling, Coal River Valley, Tasmania*

### Valrhona chocolate bar

Popcorn ice cream | salty caramel sauce

*2011 Cornet & Cie, Banyuls, France*

**Six course \$105**

**\$165 with matching wines**

**Four course \$85**

**\$130 with matching wines**

Menu designed to be enjoyed by the whole table

**Created by our executive chef Etienne Karner**




*10% surcharge applies on public holidays*

## LUNCH MENU


One-course \$42 Two-course \$62 Three-course \$72

Includes a glass of sommelier selected wine




### ENTRÉE

Six Sydney rock oysters   



Shallot and red wine mignonette | cracked black pepper

Beetroot and nashi pear mille-feuille 



Truffled potato | Persian feta | walnut & herb salad

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






Marinated snow crab salad + \$10

Cucumber textures | crème fraîche | apple & finger lime

Seafood platter for two \$119

Oysters | king prawns | crab legs | mussels | salmon | condiments

Add Oscietra caviar with traditional condiments 10g + \$50

 Vegetarian  Gluten free  Sustainable seafood  Dairy free  Signature dish

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## MAIN COURSE

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

Cone Bay barramundi 🐟  
Chorizo & kale cracker | glazed pak choi | yuzu beurre blanc

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

Grilled rangers valley scotch fillet score 5+ 300g + \$15 ☒  
Choice of side dish | peppercorn or beef jus | selection of Tasmanian mustards

## 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

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## DESSERT

Lemon Myrtle and basil pannacotta ☒

Crispy yogurt | limoncello sorbet

Coffee mascarpone cream and caramelized macadamia nuts

Coffee tuile | espresso granita

Chocolate and pistachio entremets

Guanaja chocolate sorbet | opaline

Raspberry and tonka cheesecake ☒

Vanilla sponge | meringue mille-feuille

Valrhona chocolate bar

popcorn ice-cream | salty caramel sauce

## CHEESE

Selection of three Australian farmhouse cheeses

Selection of five Australian farmhouse cheeses +\$10

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DESSERT WINE BY THE GLASS (75ml)	\$
2013 Kilikanoon 'Mort's Cut' Riesling, Clare Valley, SA	14
2015 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 1986, Montilla-Moriles, Spain	19
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
Chambers Rare Muscadelle	22
Penfolds 'Grandfather' Port	22
Penfolds 'Great Grandfather' Port	36

✔ Vegetarian 
 ⊗ Gluten free 
 🐟 Sustainable seafood 
 🥛 Dairy free 
 📌 Signature dish

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