

THE DINING ROOM

TASTING MENU

Includes a glass of sommelier selected sparkling wine

Amuse Bouche

Asparagus & coconut gazpacho | smoked eel & sorrel tartine

Marinated snow crab salad

Watermelon | ginger foil | avocado | cilantro

2015 Joseph Chromy Riesling, Tamar Valley, Tasmania

Smoked potato & leek agnolottis

Onion soubise | radish | caviar beurre blanc

2009 Shaw & Smith M3 Chardonnay, Adelaide Hills, SA

Almond milk poached Black Cobia fillet

Green pea & lemongrass nage | fingerlime sago

2013 Toppers Mountain Gewurztraminer, New England, NSW

Slow braised wagyu beef cheek

Tasmanian mustard | lettuce hearts | topinambur | cassis shallots

2012 Fraser Gallop 'Parterre' Cabernet Sauvignon, Margaret River, WA

Lemon posset

Strawberry salsa | micro basil

2007 Le Tertre du Lys D'or, Sauternes, France

Mango & white chocolate parfait

Passion fruit curd | pain de genes | Alphonso mango compote

2008 San Felice Vin Santo, Tuscany, Italy

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

Local cow's milk Burrata 


Black zebra tomatoes | ruby grapefruit | truffle balsamic | pistachio granola

Heirloom tomato & basil consommé


Tagiasche olives | sourdough tartine | air dried wagyu beef

Six Sydney rock oysters   

Shallot & red wine mignonette | cracked black pepper

Citrus cured kingfish 

Nori | yuzu vinaigrette | melon | cilantro

Searred bay scallops & berkshire pork belly \$10 






Curried corn | cassis shallots | apple & muscatel salad

Hand cut Darling River kangaroo tartar 

Ponzu | lime aioli | quail egg mi-cuit | shiso

Seafood platter for two \$119


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


 Vegetarian  Gluten free  Sustainable seafood  Dairy free  Signature dish



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MAIN COURSE


Wild mushroom & leek agnolottis 
Onion soubise | Maffra cheddar | crispy garlic | green asparagus rissole | sorrel

Summer vegetable risotto 
Piquillo peppers | pepe saya mascarpone | kale chips | macadamia crumble

Cone Bay barramundi “au citron”  
Braised fennel | pickled red onions | confit lemon | citrus glaze

Slow cooked Tasmanian salmon 
Summer vegetable pot au feu | snow crab tortellini | caviar beurre blanc


Corn fed chicken breast 
Tasmanian mustard mousseline | mizuna | apricots | elderflower sauce



Slow cooked Mirrool creek lamb shoulder “confit” 
Seaweed butter basted carrots | radish | Jerusalem artichoke | nasturtium


Grilled rangers valley Black Angus tenderloin score 3+ 200g | au poivre +\$10
Choice of side dish | peppercorn or beef jus | selection of Tasmanian mustards


Dry aged Rangers Valley scotch fillet score 5+ 300g +\$15
Choice of side dish | peppercorn or beef jus | selection of Tasmanian mustards


SIDES \$10






French fries 

Heirloom tomato salad | arugula | balsamic | olives 
Romaine lettuce hearts | toasted sunflower seeds | mustard & citrus dressing 

Sautéed forest mushrooms | parsley | confit garlic 


Stir fried broccolini | sesame & lemon 

Dutch cream pomme purée 

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DESSERT

Apricot & rosemary cheesecake 

Apricot compote | almond frangipane | almond milk ice cream

Blueberry tart

Lemon & mascarpone cream | meringue | cassis gelato

Alfonso mango & vanilla entremet

Mango basil cream | Malibu sorbet | coconut marshmallow

Valrhona “4 Grand crus” Chocolate

Hazelnut pain de genes | opaline | caramel chocolate sorbet






Citrus degustation

Kaffir lime curd & sorbet | yuzu sponge | white chocolate mousse

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 1983, 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
Morris Liqueur Tokay	22
Penfolds 'Grandfather' Port	22
Penfolds 'Great Grandfather' Port	36

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