

THE DINING ROOM

TASTING MENU

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



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 

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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

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