

# THE DINING ROOM

## TASTING MENU

### 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


### 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

Seared 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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