

ENTRÉE

SIGNATURE OYSTERS NATURAL / KARKALLA GEL GF	4 / 4.50
KINGFISH CRUDO FENNEL FINGER LIME GAZPACHO GF	24
QUAIL RED GRAPES SOUBISE WOOD EAR MUSHROOM GF	24
KANGAROO TARTARE CHOC DUKKAH KALAMATA ELK GF	23
TUNA MELON COCONUT DAIKON CORIANDER GF	25

MAIN

STOCKYARD WAGYU CHARRED ONION ENOKI BLACK RICE GF	40
PORK JOWL SEA SCALLOP PUMPKIN SHERRY GF	36
SMOKED DUCK BREAST RIBERRY BEETROOT RADISH GF	38
MUSHROOM TORTELLINI BEANS TARRAGON ALMOND V	29
MARKET FISH CUCUMBER PIPPI STOCK OYSTER GF	38

SIDES

HEIRLOOM TOMATO BOGGONCINI BASIL GF	10
SHOESTRING FRIES SEA PARSLEY MAYO GF	8
CHARRED BRASSICA BUCKWHEAT SMOKED BUFFALO CURD GF	10

Tasting menu is \$90pp.

*Enhance your dining experience with wine pairings
for each course for an additional \$55pp.*

DESSERTS

BUTTERMILK PANNA COTTA CARAMELISED FIG GRANOLA	16
CRÉMEUX CHOCOLATE MOUSSE BERRY SORBET GF	16
VACHERIN PASSION FRUIT LEMON CURD GF	16

TWO CHEESE 18

FOUR CHEESE 30

BERRY'S CREEK BLUE GIPPSLAND AUS, SHEEP'S MILK	
TARAGO RIVER JENSON RED WASH RIND GIPPSLAND AUS, COWS MILK	
CREMEUX DE BOURGOGNE TRIPLE CREAM BURGUNDY FRA, COWS MILK	
CABRA PIMENTO SEMI HARD GOATS CASTILE SPA, GOAT'S MILK	

DESSERT WINE

10 MONBAZILLAC 'CUVEE DES ANGES' GRAND MAISON, FRA	12	52
12 BARAMBAH RACK DRIED SEMILLON SOUTH BURNETT, QLD	15	65

TUESDAY & WEDNESDAY BYO, WINE ONLY

15% SURCHARGE ON ALL PUBLIC HOLIDAYS

(GF) GLUTEN FREE, (V) VEGETARIAN
