

DINING MENU

Entrée

Kingfish ceviche with wakame, mandarin, salmon roe, baby herbs and miso crumbs (gf)

Heirloom tomato and sweet shallot tarte tatin with olive powder, smoked goat's chevre and basil oil (v)

Seared scallops with pea foam, samphire, chorizo crumble and a saffron reduction (gf)

Pork belly with crackling, lemon potato skordalia, summer leaves and a rose jus (gf)

Meredith goat's cheese gnocchi, pistachio pesto, garden peas and tigerella tomatoes (v)

Chargrilled quail with nectarine slices, bitter endive, smoked yoghurt, jus and flowers (gf)

Agnolotti of Alaskan king crab, sweet pea gazpacho, roasted crab meat and citrus oil

Kataifi wrapped lamb with dehydrated olives, salted tomatoes, labna and crisp basil

Aged beef carpaccio with native pepper berry, crisp potato, quail egg and caper berries (gf)

Shaved yellowfin tuna, young avocado, spicy radish, crisp tapioca and green chili vinaigrette (gf)

Tea smoked duck, green mango, seared scallop, daikon, cucumber with nam jim dressing (df)(gf)

Main course

Roast duck breast, sour plums, wilted radicchio, young almonds and a peppercorn jus (gf)

BBQ rockling, lemon and fennel puree, summer peppers, sugar snaps and rocket flowers (gf)

Sage crusted pork rib eye on green apple puree with hot smoked mustard jus

Charred porterhouse, Dutch potato puree, vintage carrots and sauce charcuterie

Sous vide lamb rump, creamy celeriac mash with braised figs and natural jus (gf)

Pan seared silver dory, chervil risotto, toasted almond flakes, burnt butter and agro dolce (gf)

Horseradish crusted beef eye fillet, wilted kale, fried onion ring and classic red wine jus

Morton bay bug tail ravioli with shaved young asparagus, baby peas and chervil veloute

Roasted corn fed chicken breast, lemon, grilled radicchio, artichokes, celery and white beans (gf)



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Sides

Vintage medley tomatoes with buffalo mozzarella, Mt Zero olives, volcanic salt and basil (gf)(v)

Crisp new season potatoes with sweet pimento, wild oregano and rosemary aioli (gf)(v)

Green, yellow bean salad with Valencia orange, candied walnuts with lemon dressing (gf)(v)

Young asparagus, baby fennel, celery heart, salted ricotta and finger lime vinaigrette (gf)(v)

Baby Cosberg and garden herb salad with yogurt dressing and speck crumbs

Ancient grain salad with buckwheat, pickled carrots, barberry and pomegranate pearls (v)

Dessert

Orange and cardamon crème brûlée with toffee praline, tangerine salad and sesame tuille (v)

Nectarine and orange blossom panna cotta with almond crumb and white peach sorbet (v)

Lemon verbena cream tart with pandan syrup, raspberries, kiwi fruit salad and lime jellies (v)

Chocolate cognac cake with vanilla crème fraiche, blackberries and dried mandarin (v)

Hibiscus jelly and strawberry mousse with poached strawberries, fresh raspberries and pistachio praline (v)

Baked passionfruit cream with caramelised mango, freeze dried pineapple and mint (v)

Petit fours

Pistachio and white chocolate macaroon (v)

Passionfruit marshmallow (v)

