



CHEF'S SELECTION MENU ONE

Available for groups of 8 guests or more
Served banquet style
\$120pp

Sourdough

Smoked house butter

RAW BAR

Oysters

Sherry shallot mignonette, fresh lemon

Hiramasa Kingfish

Eggplant caviar, smoked salmon roe, burnt orange

ENTRÉE

Caramelised Pork Jowl

Grilled squid, spiced pear, toum

Beef Tartare

Smoked egg yolk, potato crisps

MAIN

White Pyrenees Lamb Shoulder

Slow-roasted whole lamb shoulder, lamb jus

Black Opal F1 Wagyu Flank (mb4-5)

Served pink, béarnaise & red wine jus

SIDES

Duck fat potatoes, thyme & sea salt
Seasonal lettuce & herb salad, chardonnay dressing

DESSERT

Flourless Chocolate Gateau

Orange marmalade, crème fraîche gelato

Brûlée Cheesecake

Almond biscuit, blueberry compote, white chocolate Chantilly



CHEF'S SELECTION MENU TWO

Available for groups of 8 guests or more

Served banquet style

\$160pp

Sourdough

Smoked house butter

RAW BAR

Oysters

Sherry shallot mignonette, fresh lemon

Hiramasa Kingfish

Eggplant caviar, smoked salmon roe, burnt orange

Snapper Ceviche

Aji Amarillo Tiger's milk, sweet potato, Andean corn

ENTRÉE

Caramelised Pork Jowl

Grilled squid, spiced pear, toum

Beef Tartare

Smoked egg yolk, potato crisps

MAIN

White Pyrenees Lamb Shoulder

Slow-roasted whole lamb shoulder, lamb jus

Glazed King Salmon

Simmered daikon, beurre noisette emulsion, furikake

Yambinya Station Rib-eye

Served pink, béarnaise, and red wine jus

SIDES

Duck fat potatoes, thyme & sea salt

Seasonal lettuce & herb salad, chardonnay dressing

Broccoli, roman beans, bagna cauda, pangrattato

DESSERT

Flourless Chocolate Gateau

Orange marmalade, crème fraiche gelato

Brûlée Cheesecake

Almond biscuit, blueberry compote, white chocolate Chantilly

Cheese Selection

Cheese Selection served with quince paste, fresh grapes, hand-rolled lavosh

*All Eftpos cards incur a processing fee of 0.5%. All credit and debit cards incur a processing fee of 1%-1.5%.
Discretionary service charge of 10% on groups of 8 or more. 15% surcharge on Public Holidays.



SET MENU ONE

Available for groups of 8 guests or more

Three-courses

\$120pp

TO START

Sourdough

Smoked house butter

ENTRÉE

Hiramasa Kingfish

Eggplant caviar, smoked salmon roe, burnt orange

Beef Tartare

Smoked egg yolk, potato crisps

Caramelised Pork Jowl

Grilled squid, spiced pear, toum

MAIN

Harissa Roasted Cauliflower

Smoked eggplant, labneh, pomegranate, spiced cracker

Glazed King Salmon

Simmered daikon, beurre noisette emulsion, furikake

Southern Rangers Sirloin

Served pink, Café de Paris butter

SIDES

Duck fat potatoes, thyme & sea salt

Seasonal lettuce & herb salad, chardonnay dressing

Broccoli, roman beans, bagna cauda, pangrattato

DESSERT

Flourless Chocolate Gateau

Orange marmalade, crème fraiche gelato

Brûlée Cheesecake

Almond biscuit, blueberry compote, white chocolate Chantilly

Cheese Selection

Cheese Selection served with quince paste, fresh grapes, hand-rolled lavosh

Botswana Butchery

SET MENU TWO

Available for groups of 8 guests or more
Three-courses
\$150pp

TO START

Sourdough

Smoked house butter

Oysters

Sherry shallot mignonette, fresh lemon

ENTRÉE

Hiramasa Kingfish

Eggplant caviar, smoked salmon roe, burnt orange

Beef Tartare

Smoked egg yolk, potato crisps

Caramelised Pork Jowl

Grilled squid, spiced pear, toum

Tart Fine

Goat's cheese, escalivada, marigold

MAIN

Berkshire Pork Cutlet

Compressed apple, apple purée, charcutière sauce

Glazed King Salmon

Simmered daikon, beurre noisette emulsion, furikake

Southern Rangers Sirloin

Served pink, Café de Paris butter

SIDES

Duck fat potatoes, thyme & sea salt

Seasonal lettuce & herb salad, chardonnay dressing

Broccoli, roman beans, bagna cauda, pangrattato

DESSERT

Flourless Chocolate Gateau

Orange marmalade, crème fraiche gelato

Brûlée Cheesecake

Almond biscuit, blueberry compote, white chocolate Chantilly

Cheese Selection

Cheese Selection served with quince paste, fresh grapes, hand-rolled lavosh

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