



CHEF'S SELECTION MENU ONE

Available for groups of 10 guests or more

Served banquet style

\$120pp

Sourdough

Smoked house butter

RAW BAR

Oysters

Apple and cucumber mignonette

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

Gandagai Slow Roasted Lamb Shoulder

Roaring Forties slow-roasted whole lamb shoulder, jus

Southern Rangers Sirloin

Served pink, Café de Paris butter

SIDES

Duck fat potatoes, thyme & sea salt

Seasonal lettuce & herb salad, chardonnay dressing

DESSERT

Flourless Chocolate Gateau

Orange marmalade, crème fraiche gelato

Brûlée Cheesecake

Almond biscuit, blueberry compote, white chocolate chantilly



CHEF'S SELECTION MENU TWO

Available for groups of 10 guests or more

Served banquet style

\$160pp

Sourdough

Smoked house butter

RAW BAR

Oysters

Apple and cucumber mignonette

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

Gandagai Slow Roasted Lamb Shoulder

Roaring Forties slow-roasted whole lamb shoulder, 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

Broccolini, roman beans, bagna cauda, pangrattato

DESSERT

Flourless Chocolate Gateau

Orange marmalade, crème fraîche gelato

Brûlée Cheesecake

Almond biscuit, blueberry compote, white chocolate Chantilly

Cheese Selection

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



SET MENU ONE

Available for groups of up to 14 guests

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



SET MENU TWO

Available for groups of up to 14 guests

Three-courses

\$150pp

TO START

Sourdough

Smoked house butter

Oysters

Apple and cucumber mignonette

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