

Oysters

Merimbula Lake – Rock – South Coast – NSW

Wonboyn Lake – Rock – South Coast – NSW

St Helens – Pacific – North East Coast – TAS

Coffin Bay – Pacific – South West Coast – SA
\$3.50 each oyster

Entrée

Heirloom Tomato, Olive, Mozzarella, Salted Basil Praline
\$22

BBQ Silver Lake Eel, Sushi Rice, Leek & Liquorice Powder
\$23

Southern Blue Fin Tuna Tartare, Pickled Cucumber, Warm Potato Mousse
\$26

Spanner Crab & Buckwheat Risotto, Avocado Cream, Shellfish Essence
\$26

Confit of Octopus, Mustard Shortbread, Shiro Miso, Green Apple
\$24

Roasted Squab Salad, Confit Potato, Pickled Beetroot & Walnut Vinaigrette
\$26

House Cured Duck Breast, Persimmon & Daikon Salad, Cherry Blossom, Ton Buri
\$25

Main Course

Braised Baby Artichoke, Carrot, Fennel, Miso & Mint Emulsion
\$32

Confit Ocean Trout, Braised Chestnut Mushroom, Wakame, Pink Peppercorn
\$35

Poached Bass Grouper, Baby Leeks, Pickled Cuttlefish, Smoked Ink & Bacon Powder
\$39

Roasted Fillet of John Dory, Poached Vongole & Soy Bean, Warm Tangerine Mousse
\$39

Seared Venison, Sansho Pepper, Caramelised Witlof, Caper, Olive & Celery Leaf Jus
\$42

Slow Cooked Rock Valley Veal Rib Eye, Daikon, Wood Ear Mushroom & Dashi Broth
\$40

Wagyu Sirloin, Chargrilled Watermelon, Leek, Roasted Onion Butter
\$56

Dessert

Selection of Local & Imported Cheeses
(Served with Lavosh, Toasted Fruit Loaf and Honey Comb)
\$28

Citrus Marshmallows, Pineapple Sorbet, Molasses, Coriander Sprouts
\$16

White Chocolate Parfait, Poached Strawberries, Pistachio, Baby Shiso
\$17

Almond Sable, Yoghurt & Orange Sorbet, Rose Petal Meringue
\$17

Olive Oil Sponge, Raspberry Mochi Rice, White Bean Ice Cream
\$17

Element of Chocolate, Coffee, Cocoa Bubbles
\$19

Coffee, Tea and Petit Fours
\$7