

A LA CARTE

2 course
\$65

3 course
\$85

SNACKS

Anchovy crisps 12

Mr Chen's home cured meats, caramelised yoghurt, ice plant 14

Smoked wallaby tartare, tempura kohlrabi 14

Josefito Jamon, compressed watermelon, grissini 21

Oysters, half dozen/dozen 25/43

15g tin Giaveri, Osietra caviar 105

ENTRÉE

Hapuka, black olive, confit yolk, wild asparagus

Pork jowl, celeriac & persimmon

Crab, kohlrabi, Davidson plum

Pine mushroom, sourdough, parmesan curd, pickled celeriac

*Double baked comte soufflé, garlic & fresh truffle
+ 15*

*Seared foie gras, lily pilli, red cabbage, cocoa
+30*

MAIN

Kingfish, pumpkin, crayfish

Dry aged duck, red cabbage, pickled girolles, Davidson plum

Venison loin, beetroot, pear

Slow cooked miso eggplant, fermented garlic, desert lime & roasted peanut milk

*Whole BBQ marron, desert lime
+20*

SIDES

Cosberg, buttermilk, radish 10
Beef fat potatoes 10
Vanilla honey roast parsnip 10
Brussel sprouts, pancetta & chestnut 10
Truffle hassleback potato 7 each

DESSERT

Reverse bread & butter pudding, warm white chocolate mousse

Mandarin soufflé, cocoa sorbet

Cheese selection from the trolley

Quince, brown butter & elderflower

Layered chocolate, truffle

+ 15