

PRIX FIXE

Two course selection ----- 50

Fixed price whole table option.
(per person)*

SHARING MENU

Grill five course sharing menu -- 60

Select any five dishes for sharing

Fresh oyster, gin, yuzu + ginger jelly

Steamed asparagus,
smoked buttermilk, wild rice,
lemon zest, dill oil

Roasted pork belly, stonefruit, hoisin,
peach, garlic chives, baby herbs

Bendbrook scotch, selection of
pommery mustards, red wine jus
served with sides

Warm orange syrup cake, yogurt sorbet,
botrytis, almond, poppy seed

Sample Menu

* All guests at the table must
dine from the same offer.

TO START

Charcuterie

Parma handcrafted cured meats by
Massi Corrandini, served with crouton,
cucumber, cauliflower pickle,
horseradish ----- 22

ENTRÉE

Fresh oyster, gin, yuzu + ginger jelly
1/2 dozen ----- 22

Roasted pork belly, stonefruit, hoisin,
peach, garlic chives, baby herbs --- 24

Tempura zucchini flower,
buffalo curd, preserved lemon,
mint, cannellini bean ----- 22

Torched miso cured pacific salmon,
shellfish emulsion, wild rice ----- 22

Steamed asparagus,
smoked buttermilk, wild rice,
lemon zest, dill oil ----- 20

Scallops, buttermilk, yuzu,
sunflower seeds, shiso,
green apple, cucumber----- 22

MAIN

Tea smoked duck breast, kohlrabi,
yellow beetroot, pistachio, mango - 34

Market fish, black barley, asparagus,
mussels, capers, bacon + whitebean 34

Lamb rack, freekeh, dijon, chives,
pearl onion, broad beans ----- 34

King prawn + chervil risotto,
parmesan, herb oil ----- 30

Burrata, heirloom tomato, olive,
basil, grilled flatbread ----- 30

JOSPER GRILL CUTS

Served with miso roasted pumpkin,
steamed asparagus,roasted swiss
brown mushroom, choice of
condiment and Pommery mustards

200g Bendbrook Eye Fillet ----- 38

300g Bendbrook Scotch ----- 38

300g Coorong Sirloin ----- 38

250g Hay Valley Lamb Rump ----- 34

SIDES

Roasted chat potatoes, garlic,
oregano, chimichurri ----- 10

Chopped broccoli salad, quinoa,
feta, almonds ----- 10

Chevre, hazelnut, caramelised onion
salad ----- 10

Roasted radicchio, fennel,
currants, blood orange ----- 10

CONDIMENTS

Auntie's tomato relish ----- 2

Bearnaise sauce ----- 2

Green peppercorn sauce ----- 2

Red wine jus ----- 2

CHEESE

Le Dauphin { FRANCE }-----	10
Comte La Couronne { FRANCE }-----	10
Bleu de Laqueuille { FRANCE }-----	10

DESSERT

Espresso, whiskey caramel, vanilla bean ice cream, dark chocolate -----	10
add liqueur -----	16
Choc-mint ice cream, raspberry, pistachio, peppermint sherbet ---	16
Frangelico creme caramel, caramelised white chocolate, passionfruit, espresso, toasted marshmallow -----	16
Warm orange syrup cake, yogurt sorbet, botrytis, almond, poppy seed -----	16
Caramelised apple tarte tatin, bitter caramel, ice cream -----	16

FORTIFIEDS

All Saints Tokay Rutherglen.VIC	9.0
Seppeltsfield 'DP57' Grahd Tokay { Barossa Valley.SA }	10.0
Morris 'Classic' Liqueur Muscat { Rutherglen.VIC }	7.0
Grant Burge 'Age Unknown' Liqueur Muscat Barossa Valley.SA	15.0
Grant Burge '10 Year Old' Tawny Barossa Valley.SA	8.0
Penfolds 'Grandfather' Rare Tawny Multi-Regonal.SA	15.0
Seppeltsfield '18 Year Old Para' Rare Tawny Barossa Valley.SA	18.0
Valdespino Pedro Ximenez Jerez.SPAIN	7.0
Valdespino Elcandado Pedro Ximenez Jerez.SPAIN	8.5
1986 Toro Abala 'Gran Reserva' Pedro Ximenez Montilla-Moriles.SPAIN	18.0

