



Lunch

\$49 per person, 2 courses

\$59 per person, 3 courses

Vanilla cured ocean trout, brioche, mustard yogurt, caperberry
Jamon & truffled goats curd salad, smoked almond & pea tendrils
Salad of pickled persimmon, fennel, whipped feta, hazelnuts

Sumac crusted flathead, dashi potato, tarragon mayonnaise
Hay smoked chicken breast, charred gem lettuce, tamarind butter
Grilled asparagus, pearl barley and black garlic risotto, woodland sorrel

Roasted apples, figs, pecans, tonka, miso & tart fine
Ricotta cheesecake, oat crumble, mandarin & quince

Degustation

Chef's Inspirational Seafood Menu

\$150 per person, 6 courses

\$90 per person, matching wines

supplementary courses available

Available lunch and dinner, minimum 2 people, chef's selection. Due to extended number of courses we request that the whole table orders the degustation menu



Autumn Menu 2017

See your waiter for daily selections of
Caviar
Oysters
Sashimi

Crustacean Special
Mud crabs, Northern Territory

First Course

Chilled

Oysters – North & South Coast varieties with lime, ume, white soy	4.8 each
Selection of sashimi fish	35 / 65
Spicy tuna hand roll, avocado, tobiko, miso paste	32
Tartare of kingfish, soured coconut, finger lime, shallot oil	28
Yellowfin tuna, fennel mousse, tomato ponzu, karkalla, puffed rice	35
Vanilla cured ocean trout, miso cream, celery, raspberry, caperberry	32
Jamon Iberico, whipped goats cheese, nashi, apple jelly, smoked almond, pea	34
Heirloom tomato, pickled shoots, honey almond soil, mustard yoghurt	28

Warm

Fresh soft shell crab hand rolls, avocado, tobiko	32 (2) / 47 (3)
Seared scallops, dashi cauliflower, hazelnut, ruby grapefruit	32
Moreton Bay bug, whipped cod roe, apple, prawn crisp	35
Split tiger prawns, saffron mussel butter	28
Baby octopus, cassava, squid ink coconut, seablite	30

Second Course

Fish

Snapper fillet, dashi potato, storm clam, tarragon mayonnaise	46
Roast barramundi, smoked eggplant, perello olives, dukkah	46
John dory, Warrigal greens, lobster yuzu butter	48
Whole rainbow trout, tomato pickle ginger broth, coconut rice	45

Crustaceans

Northern Territory mud crab	MP
Whole king prawns	(500g) 50 / (1kg) 95

Other

Roast duck breast, parsnip, blood plum, Peking broth	48
Gold nugget pumpkin beignets, charred broccolini, fermented garlic	36
1.3kg Darling Downs wagyu rib eye on bone, cep cream, condiments	160

Sides

Baby cos lettuce salad	10
Hand cut chips, chili salt	12
Green beans, ricotta, almond	12