

F I V E

Premium Experience 249

Pumpkin Cone

Scallop, Pistachio Miso, Oscietra Caviar

Dulse Tart

Tuna Tartare, Beetroot, Wasabi Oil, Red Oxalis

Gougère

Tête de Moine, Parmesan Crust,
Brie, Truffle Honey

Piadina

Beef Tongue Pastrami, Burnt Lime, Parsley,
Tarragon, Rocket, Parmesan

Ravioli Bottoni

Potato, Wattleseed, Duck Consommé, Duck Ham, Sansho

Crudo

Ocean Trout, Heirloom Tomato, Umeboshi, Rhubarb Vinaigrette

Tagliolini

South Australian Calamari, Marigold Kosho, Sourdough Cream

Market Fish

Chargrilled, Broad Beans, Sudachi Curd, Spring Herbs

Duck

Redgate Farm Dry-Aged Duck

Five Condiments

*Kombu and Saltbush Salt, Davidson Plum Vinegar Jelly,
Mandarin Kosho, Burnt Lime Powder, Kumquat Compote*

Dessert

Triple Cream Ice Cream, 10yo Aged Balsamic, Rhubarb

Sensory Journey Pairing

159

Our menu is subject to seasonal availability

All prices inclusive of GST
A minimum credit card surcharge of 1.5% applies
A 15% surcharge applies to Sundays and public holidays

F I V E

4 Course 179

Pumpkin Cone

Scallop, Pistachio Miso, Oscietra Caviar

Dulse Tart

Tuna Tartare, Beetroot, Wasabi Oil,
Red Oxalis

Gougère

Tête de Moine, Parmesan Crust,
Brie, Truffle Honey

Piadina

Beef Tongue Pastrami, Burnt Lime,
Parsley, Tarragon, Rocket, Parmesan

Crudo

Ocean Trout, Heirloom Tomato, Umeboshi, Rhubarb Vinaigrette

Tagliolini

South Australian Calamari, Marigold Kosho, Sourdough Cream

Duck

Redgate Farm Dry-Aged Duck

Five Condiments

Kombu and Saltbush Salt,

Davidson Plum Vinegar Jelly,

Mandarin Kosho,

Burnt Lime Powder,

Kumquat Compote

Dessert

Triple Cream Ice Cream, 10yo Aged Balsamic, Rhubarb

Sensory Journey Pairing

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F I V E

3 Course | 49

Pumpkin Cone

Scallop, Pistachio Miso, Oscietra Caviar

Gougère

Tête de Moine, Parmesan Crust, Brie, Truffle Honey

Dulse Tart

Tuna Tartare, Beetroot, Wasabi Oil, Red Oxalis

Piadina

Beef Tongue Pastrami, Burnt Lime, Parsley, Tarragon, Rocket, Parmesan

Crudo

Ocean Trout, Heirloom Tomato, Umeboshi, Rhubarb Vinaigrette

Tagliolini

South Australian Calamari, Marigold Kosho, Sourdough Cream

Dessert

Triple Cream Ice Cream, 10yo Aged Balsamic, Rhubarb

Sensory Journey Pairing

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