



## ENTRÉE

### OYSTERS

six freshly shucked Sydney rock oysters with Thai basil, cracked long pepper and Banyuls dressing

### HEIRLOOM CARROTS

assiette of carrots with green lentils, sheep's milk yoghurt and sherry vinegar\*

### SCALLOPS

roasted with kimchi puree, silken tofu, steamed eggplant and tapioca crisps

### CONSOMME

Peking duck consommé with duck dumplings, shaved abalone and mushrooms

### PORK BELLY

Kurobuta pork belly with pork croquette and caramelised apple

## MAIN COURSE

### CELERIAC

quinoa crusted celeriac with grilled baby leeks, fried camembert, fregola and salsa verde\*

### BARRAMUNDI

crisp skinned fillet with zucchini, lemon and pine nuts

### SALMON

roasted fillet of king salmon with fennel, orange and watercress

### LAMB

roasted rump with ricotta gnocchi, pumpkin and mustard fruit purée and a sage and balsamic sauce

### BEEF

grass fed scotch fillet with lyonnaise potatoes, green asparagus with a bone marrow and cornichon sauce

## DESSERT

### BANANA

brandy snap mille feuille with caramelised bananas, hazelnuts and salted caramel sauce

### PEACHES

black currant jelly with pached peaches, quinoa tuille and vanilla ice cream

### CHOCOLATE

Valrhona "caramelin" mousse with candid cumquats, gold leaf and pecans

### CHEESE

a selection of Australian and international cheeses

Additional course is \$17

\* *indicates dish is vegetarian*

