



Table d'hôte Menu

3 course
89

Entrée

Hiramasa kingfish ceviche, miso, green chili, yuzu, crispy potato

Scottsdale pork belly, miso, red cabbage, sesame, grapes

Cape Grim beef tartare, confit of shallots, chives, garlic flowers, sherry, focaccia

Carnaroli risotto, pumpkin, pepitas, gruyère cheese, chorizo, garlic flowers

Main

Wild Clover lamb, sweet potato, kale, sumac, preserved lemon & herb salsa verde

Honey-glazed duck breast, variations of beetroot, potato, fermented apple, rosemary

Local fish, cauliflower, Southern calamari, celery, lemon, black velouté

Green peppercorn potato gnocchi, grilled zucchini, capsicum,
pickled mushrooms, parmesan foam, fried roquette

Dessert

Valrhona chocolate fondant, mandarin compote, yoghurt sorbet, hazelnuts

Leatherwood honey brûlée, Hellyer's Road whisky ice cream, malt crumble, lavender

Textures of rhubarb, buttermilk cream, milk crumb, raspberries, licorice root, infused whey

Bay of Fires cheddar, muscatel grapes, green apples, walnut bread, lavosh

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.



Pacific Oysters

3 / 15 each additional 4

Natural, lemon
Kilpatrick, smoked bacon
Bloody Mary sorbet
Tempura oysters, black garlic aioli

Entrée

Duck liver parfait, chocolate, preserved cherries & toasted brioche	25
Mooloolaba king prawns, charred baby gem, broad beans, parsnip, guanciale, miso hollandaise	26
Cape Grim beef tartare, confit of shallots, chives, garlic flowers, sherry, focaccia	27
Rannoch Farm quail breast, ras el hanout, barley, pickled zucchini, labneh	26
Caramelised organic halloumi, carrots, walnut, balsamic pear, croûtons, honey vinaigrette, bitter leaves	22

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Main Course

Local fish, cauliflower, Southern calamari, celery, lemon, black velouté	45
Nichol's Free range chicken 'poached & fried', sweetcorn, leek, shiitake	42
Cape Grim scotch fillet 300gm, (MB4), Cygnet gourmet mushrooms, bone marrow, cocktail onions, parsley	56
Green peppercorn potato gnocchi, grilled zucchini, capsicum, pickled mushrooms, parmesan foam, fried roquette	35
Flambé prawns, <i>cooked at your table</i> , served with coconut rice, apricot chutney, coriander, puffed rice	59
Eye fillet steak 'Diane', <i>cooked at your table</i> , served with seasonal greens & dauphine potatoes with thyme	69

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Sides

Potato gratin, cream, garlic, onion & cheese	12
Paris mash, brown butter, parsley	10
Broccolini, oyster sauce, puffed wild rice, orange salt	10
Heirloom carrots, barley, tarragon butter	12
Assorted lettuce, radish, pickled shallots, croûtons, honey balsamic vinaigrette	7.5

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Dessert

*Leatherwood honey brûlée, malt crumble, lavender,
Hellyer's Road whisky ice cream 18

*Fluffy milk rice pudding, apple, cinnamon, puffed rice,
Kraken spiced rum & raisin ice cream 20

*Textures of rhubarb, buttermilk cream, milk crumb,
raspberries, licorice root, infused whey 18

Valrhona chocolate fondant, mandarin compote,
yoghurt sorbet, hazelnuts (baked to order) 22

*Crêpe Suzettes, (cooked at your table) 28
burnt orange ice cream, butter crumble,
Grand Marnier

**gluten free option available*

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Cheese 30g / 14 - each additional cheese 7.5

Served with muscatel grapes, green apple, walnut bread, lavosh

Coal River Triple Cream Brie *Tasmania*

Cow's milk - very indulgent - robust, full flavour - snowy rind - mottling as it matures

Tilsit *Heidi Farm, Tasmania*

Cow's milk - rich, dense texture - distinctive nutty overtone

Bay of Fires Clothbound Cheddar *Tasmania*

Cow's milk - traditional recipe - buttery, yellow colour - matured 12 months to 2 years - sharp, rounded, slightly salty - crumbly in texture

Pyengana Mature Cheddar *Tasmania*

Cow's milk - semi hard, artisan - creamy, crumbly, smooth texture - full flavoured, herbaceous, spicy

Fourme d'Ambert *Rhône Alps, Auvergne, France*

Cow's milk - blue mould - mild - firm, creamy texture - aromatic flavour - savoury, nutty after taste

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