



Table d'hôte Menu

3 course
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Entrée

Hiramasa kingfish sashimi, cucumber, avocado, ponzu dressing, soba noodles, sesame, finger lime, shiso leaves, enoki mushrooms

Master stock braised pork belly, miso, caramelised cos lettuce, red mild chili, salted grapes, daikon, edamame beans

Rannoch Farm quail breast, creamy black lentils, celeriac, walnut & apple granola, cabernet jus

Carnaroli risotto, cauliflower, chervil, radicchio, parmesan, truffle, dukkah spice

Main

Local fish, saffron pasta, ricotta, compressed fennel, spinach, lemon, ginger, velouté de poisson, soured raspberry

Three Rivers lamb, sweet potato, asparagus, yoghurt, sumac, smoked almonds, red onion, garlic chips

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

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

Dessert

Valrhona chocolate fondant, vanilla & coconut cream, pistachio, chocolate soil, yoghurt sorbet, Grand Marnier

Littlewood strawberries, honey brûlée, lemon curd, meringue, champagne, macadamia nuts

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

Coal River Farm Triple Brie, 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.