



### ENTREES

*Spice crusted medium rare kingfish, sweet and sour cucumber, saffron  
And tomato salsa, wasabi mayonnaise*

*Blue swimmer crab tortellini, squash puree, Avruga caviar and shellfish  
Bisque foam*

*Rabbit and speck galantine with duck liver parfait, merlot verjuice jel,  
Fresh brioche and frissay salad*

*Jerusalem artichoke custard, chestnut gnocchi, caramelised witlof, muscatel and  
hazelnut vinaigrette  
\$21*

### MAINS

*Blue eye cod, brandade and courgette flower beignet, green lip mussel,  
Aubergine and lemon puree, aromatic fish fumet*

*Atlantic salmon, scallop ceviche and mousse, cauliflower puree,  
Fish cream*

*Char grilled grain fed beef fillet, brisket cigar, 14hours butter poached beef tongue  
Carpaccio, oyster mushroom duxelle, watercress cream and smoked bone marrow jus*

*Lamb back-strap, prune & braised neck crepinette, carrot and ginger puree,  
Heirloom carrot, water cress salad, lamb jus  
\$38*

### DESSERTS

*Lemon myrtle brulee tart served with wattle seed praline, date puree and  
Bitter chocolate sorbet*

*Rose water crème caramel, ruby grapefruit mousse, ruby grapefruit tea cake and  
Pomegranate sorbet*

*Pineapple parfait, young coconut and pineapple salsa, coconut sorbet  
\$16*

*Selection of Ripe Cheeses with house Accompaniments  
\$18*

*Selection of T2 Teas /Grinder coffees @ \$5 with Petit fours*