



ENTRÉE

FRESHLY SHUCKED SEASONAL OYSTER

6/pc

On Ice with Kiwi Fruit Granita

QUEEN VICTORIA'S GREEN PEA SOUP

18

Scottish Oak-Smoked Salmon, Crème Fraiche, Lemon

MULLIGATAWNY SOUP

16

Braised Wagyu Beef Cheek, Carrot, Apple, Coriander and Yoghurt

CARPACCIO OF WAGYU BEEF

26

Soft Boiled Quail's Egg, Jerusalem Artichoke, Black Winter Truffle

PAN FRIED FOIE GRAS

24

Textures of Pineapple and Chocolate

SEARED ATLANTIC SCALLOPS

26

Kohlrabi, King Brown Mushroom, Crispy Chicken Skin and Black Truffle

PRAWN AND LOBSTER RAVIOLI

24

Lobster Bisque, Broccolini, Tomato

TARTLET OF JAPANESE CHERRY TOMATO

22

Caramelised Onion, English Stilton



MAIN COURSE

CAPE GRIM BEEF TENDERLOIN **48**

Braised Shortrib, Heirloom Carrots, Charred Shallot, Sauce Bordelaise

BRAISED IRISH ANGUS FEATHERBLADE **42**

Roasted Root Vegetables, Chanterelles and Truffle

HERB CRUSTED LAMB LOIN **44**

Zucchini, Spring Peas and Broad Beans, Ricotta

TWICE COOKED SPANISH SUCKLING PIGLET **46**

Caramelized Apple Compote, Toasted Grains and Radish. Sherry Jus

CHILLI CRAB PASTA **38**

Angel Hair Pasta, Spring Onion and Coriander, Fried Mantou

PAN ROASTED FILLET OF BARRAMUNDI **42**

Mashed Potato, Heirloom Tomato, Rocket, Olive Puree

PEARL BARLEY & MUSHROOM RISOTTO **36**

Black Trompette and Porcini, Asparagus, Black Truffle, Parmesan Crumble

CÔTE DE BŒUF **120**

(1kg, for 2 to share)



SIDES

12 *ea*

CAULIFLOWER AND CHEESE

Garlic-Sesame Crumbs

BUTTERED ASPARAGUS

Hazelnuts, Capers, Lemon

TRUFFLED SHOESTRING FRIES

Parmesan and Parsley

COS LETTUCE SALAD

Caramelised Walnuts, Tarragon, Blue Cheese, Chardonnay Dressing



DESSERTS & CHEESE

WARM APPLE, PEAR AND RAISIN CRUMBLE **10**

Salted Caramel Ice-Cream

ETON MESS **10**

Strawberry, Meringue, Yoghurt Cream

STICKY DATE PUDDING **10**

With Butterscotch Sauce and Vanilla Ice-Cream

CARROT CAKE **10**

Cheesecake Mousse, Walnut and Mandarin, Black Sesame Ice-Cream

LAVENDER CRÈME CARAMEL **10**

Blackberry and Fig

CHOCOLATE AFFOGATO **10**

Chocolate Ice-Cream, Espresso and Chocolate Biscotti

CHOCOLATE AND PEANUT BUTTER FONDANT **14**

Caramelised Banana Ice-Cream and Popcorn

FARMYARD CHEESE

Sesame Seed Lavosh, Housemade Accompaniments

Single Cheese (50g), \$14

4 Cheeses (25g each), \$24



RESTAURANT . BAR

THE CHEF'S TABLE, \$98⁺⁺

AMUSE BOUCHE

FRESHLY SHUCKED OYSTER

APPETIZER

CARPACCIO OF WAGYU BEEF

Soft Boiled Quail's Egg, Jerusalem Artichoke, Black Winter Truffle

ENTRÉE

SEARED ATLANTIC SCALLOPS

Kohlrabi, King Brown Mushroom, Crispy Chicken Skin

PALATE CLEANSER

MAIN COURSE

CAPE GRIM BEEF TENDERLOIN

Braised Shortrib, Heirloom Carrot, Charred Shallot

or

PAN ROASTED FILLET OF BARRAMUNDI

Mashed Potato, Heirloom Tomato, Rocket, Olive Puree

DESSERT

CARROT CAKE

Cheesecake Mousse, Walnut and Mandarin, Black Sesame Ice-Cream