

your menu

CHEF
Graeme Corlett

Degustation

Tuna crudo, charcoal wafer, bottarga, tonnato DF, GF

Foie gras, brioche, fresh white truffle, chilli jam

Sydney rock oyster, white balsamic, pickled clam VG, GF

Abalone ceviche, asparagus and courgette caponata DF

Venison tartare, confit egg yolk, pickled ginger, pecorino
GF

Pan seared sea bream, caullini, grenobloise GF

Spiced duck breast, orange, apple, fennel DF, GF

Lamb rump, eggplant, labneh, honey heirloom carrots,
wine jus GF

Beef wagyu, potato puree, red kale, tiger prawn, wine
jus

Tarte citron brulee, curd, mousse, passion fruit
meringue, red berries, vanilla ice-cream



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V - vegetarian, VG - **vegan**,
GF - gluten free, DF - dairy free