

*"The joys of the table belong equally to all ages, condition, countries  
and times; they mix with all other pleasures, and remain  
the last to console us for their loss."*

[Jean-Anthelme Brillat-Savarin](#)

Chef Hayden Ellerton

Maître d' Jason Geach

## ENTREE

32

nage of marron & baby gem, peas, asparagus, truffle, fennel & chives

25

tartar of ocean trout & scampi, lemongrass, coriander, cucumber & pink grapefruit

25

roast beetroot & goat cheese raviolo, shallot vinaigrette & walnut sunflower brittle

4 each

freshly shucked coffin bay oysters with sauce mignonette

## MAIN COURSE

42

slow cooked pork cheek, thistles, breakfast radish, marjoram, borage & verjuice

45

fennel & sea salt dusted venison, broad bean, roast chestnuts, sauce poivrade & giroles

42

pan fried john dory, scallop, cauliflower, king mushrooms & tobiko

40

tomato saffron "pot au feu" buffalo mozzarella farci, roast shallots & artichoke puree

## SIDE DISHES

12

pommes purée

12

grilled witlof with wasabi cress

## DESSERT

22

chocolate caramel dobostorta, cashew, honeycomb, salted caramel & cocoa nib ice-cream

22

white peach soufflé, peach & basil sorbet & almond milk/vanilla chantilly

34

cheese plate with walnut bread, brioche, sour cherry loaf & rye crackers