

## ENTRÉE

SIGNATURE OYSTERS NATURAL / DRESSED   GF	4 / 4.50
GREEN PEAS KING MUSHROOM   JERUSALEM ARTICHOKE   SMOKED GOATS CHEESE   GF, V	23
GRILLED MURRAY COD PUFFED BUCKWHEAT   FISH MILK   ROSEMARY   GF	25
SCALLOP CEVICHE CAULIFLOWER   SESAME   HAM BROTH   GF	26
QUAIL BALLOTINE MUNTRIES   BURNT CARROT   ELK   GF	24

## MAIN

MARKET FISH BROAD BEANS   FINGER FENNEL   BISQUE	38
STOCKYARD SIRLOIN PIOPPINO MUSHROOM   BORDELAISE SAUCE   GF	43
CELERIAC RISOTTO OKRA   SMOKED GARLIC   HAZELNUT   GF, V	36
PASTURE RAISED CHICKEN CORN CUSTARD   MARJORAM   CHILLI   GF	38
DUCK BREAST BEETROOT   BLACKBERRIES   GRANOLA	39

## SIDES

SWEET POTATO CULTURED CREAM   NATIVE GRAINS   V	10
CHARRED BRASSICA SMOKED CURD BLACK RICE   GF, V	10
HEIRLOOM TOMATOES BOCCONCINI   BASIL   GF, V	10

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*Tasting menu is \$95pp.*

*Enhance your dining experience with wine pairings  
for each course for an additional \$55pp.*

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## DESSERTS

CRÈME CARAMEL KAHLUA PRUNE   MILLE-FEUILLE	16
POACHED PEAR GINGER & SAFFRON   CUSTARD APPLE   GF	16
CARAMELIA ICE CREAM JERUSALEM ARTICHOKE   ORANGE SHERBET   GF	16

## 2 OR 4 CHEESES

NIGHTLY SELECTION LAVOSH   QUINCE   DRIED FRUIT	18 / 30
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## DESSERT WINE

10 MONBAZILLAC 'CUVEE DES ANGES' GRAND MAISON, FRA	12 / 52
12 BARAMBAH RACK DRIED SEMILLON SOUTH BURNETT, QLD	15 / 65

*We also offer a selection of Port.*

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**TUESDAY & WEDNESDAY BYO, WINE ONLY**

15% SURCHARGE ON ALL PUBLIC HOLIDAYS  
(GF) GLUTEN FREE, (V) VEGETARIAN

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