

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 BEEF	PIOPPINO MUSHROOM BORDELAISE SAUCE GF	45
CELERIAC RISOTTO	OKRA SMOKED GARLIC HAZELNUT GF, V	36
LAMB RUMP	SALT BUSH BRASSICA BUCKWHEAT GF	42
DUCK BREAST	BETROOT BLACKBERRIES GRANOLA	39

SIDES

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

Tasting menu is \$95pp.

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

DESSERTS

CRÈME CARAMEL	KAHLUA PRUNE MILLE-FEUILLE	16
POACHED PEAR	GINGER & SAFFRON CUSTARD APPLE GF	16
CARMELIA 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.

TUESDAY & WEDNESDAY BYO, WINE ONLY

15% SURCHARGE ON ALL PUBLIC HOLIDAYS

(GF) GLUTEN FREE, (V) VEGETARIAN
