

4-COURSE MENU

Country style **sourdough** and whipped cultured butter

Snacks

Sher Wagyu **beef tartare**, Giaveri Oscietra caviar and potato hash H GF DF

Sydney **rock oysters**, shallot, mignonette dressing, chive oil and kampot pepper GF DF

Starters

Stracciatella cheese, fire roasted peppers and woodhouse flatbread V

Sher Wagyu **brisket skewer**, chimichurri, yoghurt and pomegranate GF

Hiramasa **Kingfish**, finger lime, lemon, chive, whey and seeds GF

Mains

Humpty Doo **barramundi**, king prawns, calamari, dashi broth, baby king browns and zucchini DF GF

Wood- grilled *Aylesbury* **duck breast**, leg, duck fat potato, beetroot, hazelnut and raspberry sauce GF

Gundagai **lamb back strap** GLQ #5+, lamb belly, Harcourt apple, potato, nettles and black garlic GF

Rangers Valley Black Tyde Angus **eye fillet**, #2 (150+ days grain-fed) 220 grams accompanied with potato rosti, shallots, chives H GF

A selection of red wine jus, bearnaise sauce and mustards

Sides

Chef's selection of sides for the table

Dessert

Textures of chocolate: fondant, mousse, chocolate soil, chocolate nib tuille, gold chocolate delice, white chocolate ice cream GF

Creme caramel, shaved pear, caramelised pinenuts GF