

4-COURSE MENU

Country style **sourdough** and whipped *Pepe Saya* cultured butter

Snacks

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

Australian king prawn **spring roll**, sesame coriander, mint and nuoc cham DF

Starters

Buttermilk flatbread, **burrata cheese**, black tomato, pinenuts and basil V

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

Gin-cured **ocean trout**, avocado, Davidson plum, cucumber, fermented chilli, grapefruit and pearls GF

Mains

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

Wood-grilled *Aylesbury* **duck breast**, brik cigar, cherries, chard, beetroot and blackberry GF

Handmade asparagus and pea ravioli, Meredith goats cheese, beurre noisette, lemon and red sorrel V

O'Connor Beef **eye fillet**, #5 (270 days grain-fed), 220 grams, accompanied with potato rosti, shallots, confit cherry tomato GF DF H

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