



Set Menu



### **Entrée**

Koji cured kingfish, gin infused cucumber, smoked buttermilk

Spanner crab, apple ribbon, green tomato, puffed rice

Smoked duck breast, cassis, cocoa nib, radicchio

Wagyu rump cap, pickled shimeji, roasted onion

Confit hens' yolk, oyster mushrooms, spring onion

Supplement - choice of caviar(15g) added to selected dish

### **Main**

Lamb rump, kale, fried enoki mushrooms

Corn fed chicken, miso carrot, carrot crumb

Beef short rib, aged tomato, smoked marrow, horseradish  
*(substitute wagyu rib eye +\$12.00pp)*

Lamb collar, pumpkin ribbon, white almond

Poached kingfish, sugar snap peas, watercress

Roasted cauliflower, sprouted grains, pickled pearl onion

### **Sides**

Mixed mustard leaves, pickled shallot,  
leatherwood honey vinaigrette

Heirloom tomatoes, aged balsamic, sumac crumb

Crispy kipflers, harissa, smoked yoghurt

Mixed greens, pickled chilli vinaigrette

### **Dessert**

White chocolate ganache, vanilla wafer, roast macadamia

Pistachio, olive oil cake, preserved apricot

Wild strawberry, river mint, chocolate aero

Selection of cheese, pickles and preserves served with  
artisanal breads



### **Pricing**

Two courses - \$60.00pp

Three courses - \$72.00pp

Supplement - Caviar - \$10.00pp

Sides - \$4.00pp

Bread and cultured butter - \$3.00pp

Selection of pre-dining canapés - \$12.00pp

Petite fours - \$8.50pp

*Prices listed are GST inclusive*

*All dietary requirements can be catered for if given appropriate notice.*

*Prices are listed per person and include menu only.*

*All staff and equipment/hiring are charged additionally.*

*Sample menus only, subject to change due to availability*