

Sea Pearls

Sashimi tuna, sea scallop, crab, smoked eel, octopus

Mud crab congee

Hand-shelled mud crab, palm hearts, Chinese inspired split rice porridge

Butter poached partridge breast,
chestnuts, truffle, bitter chocolate black pudding, milk skin, walnuts

Crisp confit of pig belly, gentle braise of abalone and cuttlefish,
silken tofu, Japanese mushrooms, chive flowers
\$10 supplement

Salad of pink turnips & breakfast radishes,
pickled beetroot, goats curd, blood sorrel, olive, pine resin, balsamico

Roasted Yamba Mulloway,

smoked butter & celeriac cream, green garlic, fennel, leeks, young greens

Slow braised milk fed Suffolk lamb,
comté custard, heirloom carrots, roasted almonds, quinoa, cumin

Crisp pressed duck confit,
winter melon, hasuimo, garlic chive buds, sea scallops, duck juices

Poached Riverina milk fed veal,
young spinach, kabu turnips, Tasmanian wasabi butter, morel

Nameko, shiitake, enoki, & king mushrooms,
truffle custard, mushroom consommé

Potato puree \$12

Mixed leaves \$12

Jackfruit snow egg

Preserved wild cherry compote,
coconut cream, chuao chocolate crumble,
milk meringue crystals, cherry juice and chocolate sorbet

Eight texture chocolate cake
Featuring Amedei Chocolate

A selection of cheese, toasted hazelnut brioche, raisin and walnut sourdough
\$10 supplement

Coffee, tea, petits fours \$8

Two courses \$75

Three courses \$95