

Private Dining Menu (choose 1 from each course)

Entrée

- Sydney Rock Oysters**, cucumber gel, avruga caviar GF/DF
- Drunken chicken**, gai lan, wood ear, dashi gel, salted cucumber, tapioca DF/GF
- Tempura zucchini blossom**, soft poached hens egg,
lemon cultured cream, olive crumb, romesco V
- Butter calamari**, roasted pepper, summer melon, jamon iberico, green goddess
GF
- Olive oil poached lamb loin**, charred spring onion, cauliflower, lamb belly
crispies, mustard mayo GF DF
- Beet cured King salmon**, rye, dill cultured creme, finger lime, snow pea tendril

Main

- 200gm Grass fed beef tenderloin**, truffled potato galette,
portobello purée, wild rice, vine tomato, sherry vinegar, GF
- Porchetta**, cabbage, pistachio, turnip, karkalla, chicharron,
bone broth GF DF
- Salad of fig and jamon iberico**, endive, fior di latte, balsamic, citrus dressing
GF
- Grilled King Reef barramundi**, citrus butter sauce,
salad of fennel, orange and cucumber GF
- Ricotta and thyme ravioli**, caponata, kale chip V
- Confit duck Maryland rillette**, orange curd, hazelnut purée, spinach, black
fungus, buckwheat GF

Dessert

- Opera cake**, chocolate tuile, salted caramel ice cream
- Plum tart**, smoked leatherwood honey, whipped buttermilk
- Torched fig**, orange flourless cake, vacherin,
raspberry sorbet DF GF
- Souffle of the day**, anglaise, ice cream GF
- Binnorie Brie**, blood orange jam, grapes, pepitas,
chargrilled sourdough

