



# A La Carte Menu

2 COURSES 75/ 3 COURSES 95

*Please note AMEX transactions incur a 2% surcharge*

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House Baked Rye Sourdough

## 1st Course

Cured and charred kangaroo, wattleseed yoghurt, pickled grapes, radish, native pepperberry

Raw Nelson Bay bonito, finger lime, cucumber, garum, fushimi pepper, chilled apple, cucumber and wasabi juice

Southern calamari, sake and dashi tentacles, Mother Fungus mushroom, yuzu, togarashi, sea blight

## 2nd Course

Slow cooked wagyu tri-tip, citrus kosho, zucchini, wakame, grilled peppers  
**(Supplement 15)**

Woodfired Berkshire pork and cotechino, potato puree, soured cream, sunrose, preserved plum glaze

Barbequed Murray Gold cod, prawn XO, fried eggplant, gem lettuce, citrus and soy

## Side Dish 10

Leaf and herb salad, radish, cabernet sauvignon vinaigrette

Charred Morpeth pumpkin, Binnorie feta, basil, sunflower seeds, purslane

## 3rd Course

Muse coconut

Verjuice crème caramel, red miso, blood orange

Little Hill Farm rhubarb and strawberry, white chocolate, liquorice

Tasmanian Pyengana cheddar cream, caramelised black garlic and onion, toasted brioche  
*or*

Traditional cheese plate