



peckish	
olives	4
spiced & toasted nuts	4
house baked bread roll, sage butter	3
clarence river rock oysters, absynth & cucumber granita	3
crispy school prawns, ajo blanco	8
sake steamed razor clams, chilli, ginger, coriander	8

cheese	
stilton & valhrona chocolate	9
pont l'evêque & guava paste	9
manchego & dried apricot	9

two course	60
three course	70
four course	80

four

butterscotch crème brulee

elderflower ice cream, brandy snap, salted caramel

mandarin crepe suzette

chilli orange icecream, grand marnier flambé, candied orange

strawberry bavaois

pistachio sponge, violet gel strawberry charlotte

warm chocolate & lapsang souchong fondant

kiwifruit foam, passionfruit sorbet

one

truffled duck egg custard

crispy bacon, parmagianno regiano soldiers

paspaley pearl meat

ginger, watermelon, finger lime

kingfish checkerboard

beets, iced fennel, sorrel

zucchini blossom (v)

basil essence, tomato crackers, goats curd

two

smoked rainbow trout

eucalyptus snow, carrot granita, pea mousse, potato glass

yellowfin tuna ravioli

mojama, avocado cream, garlic croutons, px dressing

edible garden (v)

asparagus, radish, petals, pickled hazelnut

slow cooked pork belly

compressed nashi, cucumber, crackling, cider jelly

three

confit king salmon

yamba prawn, baby beetroot, tahini yoghurt, sesame crisp

duck a l'orange

crisp skin breast, duck leg terrine, pickled red cabbage, licorice

lemon quinoa risotto (v)

spring greens, garden herbs, textured lettuce

roasted lamb rump

smoked eggplant, baby capsicum, preserved lemon, rosemary jus

degustation	110
with matched wines	160
paspaley pearl meat	
<i>ginger, watermelon, finger lime</i>	
smoked rainbow trout	
<i>eucalyptus snow, carrot granita, pea mousse, potato glass</i>	
slow cooked pork belly	
<i>compressed nashi, cucumber, crackling, cider jelly</i>	
duck a l'orange	
<i>crisp skin breast, duck leg terrine, pickled red cabbage, licorice</i>	
beetroot souffle	
<i>goat's curd sorbet</i>	
butterscotch crème brulee	
<i>elderflower ice cream, brandy snap, salted caramel</i>	

chef's bistronomical menu	150
with matched wines	225
let chef Clement Chauvin cook for your table a 10 course tasting menu showcasing his finest seasonal produce.	

10% surcharge on Sunday & Public Holidays

sharing	8
panzanella salad - buffalo mozzarella, tomato, basil, bread	
french peas - bacon, onion, cos lettuce	
green beans, roasted almonds, mint	
paris mash - truffle, parmesan	
corn trio - polenta, popped, poached	