

Summer Tasting Menu

5 Courses

Mary's garden flowers, cucumber, Meredith goat cheese, puffed rice

Abrolhos Scallops, cauliflower, madeira shiitake, pickled seaweed, Oscietra caviar

Narooma Groper, peas, Dromana mussels, lovage vinaigrette

O'Connor short rib, foie gras, green pepper, pickled oyster mushroom, oyster leaf, Oscietra caviar
Additional dish - \$90 supplement

Pan roast Hazeldene chicken, wild onion gel, turnip fondant, 10X pinot sauce

Cuvee Amphora chocolate, lion's mane caramel, Jimmy rum, rhubarb

—

five courses 165

Wine pairings

The Alternatives 105

Ten Minutes by Tractor 125

The Icons & the classics 185

A trip through Burgundy 295

8 Courses

Mary's garden flowers, cucumber, Meredith goat cheese, puffed rice

Abrolhos Scallops, cauliflower, madeira shiitake, pickled seaweed, Oscietra caviar

Bundarra Pork, foie gras, black pudding, smoked eel, white chocolate

Green lip Abalone, dashi, confit potato, fermented lettuce, ponzu

Lamb Sweetbread, tarragon, beer & honey emulsion, radicchio, witlof

O'Connor short rib, foie gras, green pepper, pickled oyster mushroom, oyster leaf, Oscietra caviar
Additional dish - \$90 supplement

Pan roast Hazeldene chicken, wild onion gel, turnip fondant, 10X pinot sauce

Fresh peas, pine needle, buttermilk, pea skin sorbet

Cuvee Amphora chocolate, lion's mane caramel, Jimmy rum, rhubarb

—

eight courses 240

Wine pairings

The Alternatives 145



*Please let us know of any dietary restrictions
10% surcharge applies on Sundays & 15% on Public Holidays*

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Ten Minutes by Tractor 165

The Icons & the classics 240

A trip through Burgundy 390



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