

Tasting Menu

Scallop tartare, white chocolate, shiitake
Smoked eel, pork cheek, white beetroot
Cockerel liver parfait, mandarin, madeira

10X garden beetroot, Main Ridge goat's cheese

Rocky Point grouper, shellfish, chive

Lion's mane, lamb, Fino, cheddar
Supplementary course – 45

Our bread and butters

O'Connor eye fillet, green pepper, oxtail

Buffalo milk, orchard fruits, chocolate-foie gras

175 per person

Seasonal Menu

Scallop tartare, white chocolate, shiitake
Smoked eel, pork cheek, white beetroot
Cockerel liver parfait, mandarin, madeira

10X garden beetroot, Main Ridge goat's cheese

Rocky Point grouper, shellfish, chive

Lebanese zucchini, heirloom tomatoes, duck
ham

Our bread and butters

O'Connor eye fillet, green pepper, oxtail

Buffalo milk, orchard fruits, chocolate-foie gras

215 per person

Signature Menu

Scallop tartare, white chocolate, shiitake
Smoked eel, pork cheek, white beetroot
Cockerel liver parfait, mandarin, madeira

10X garden beetroot, Main Ridge goat's cheese

Rocky Point grouper, shellfish, chive

Manjimup marron, prawn, tarragon

Lebanese zucchini, heirloom tomatoes, duck
ham

Lion's mane, lamb, Fino, cheddar

Our bread and butters

O'Connor eye fillet, green pepper, oxtail

Carrot, horseradish

Buffalo milk, orchard fruits, chocolate-foie
gras

280 per person

*10% surcharge applies on Sundays & 15% on Public Holidays. Card transactions may incur surcharge.
Signature Menu available daily. Tasting Menu available Wednesday–Friday. Seasonal Menu available Saturday, Sunday & Public Holidays.*

