



SUSTAINABLE

SEASONAL

WHOLEFOOD

Whilst you consider our menu why not start with a glass of Champagne or a pre-dinner gin & tonic paired with some of our market inspired canapés and nibbles

••• **CHAMPAGNE BY THE GLASS** •••

NV Louis Roederer Brut Premier 29

2013 Iona Estate Sangiovese Rosé 15

NV Ruinart Blanc de Blancs 45

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••• **PRE-DINNER GIN & TONIC** •••

Served with limited edition gins from Australia

Single 30ml / Double 60ml

KOVAL BARREL AGED GIN 22 / 32

Cardamom, cinnamon stick, raisin, lemon twist

FOUR PILLARS SHERRY AGED GIN 24 / 34

Pine nuts, star anise, dried apricot, white flowers

STONE PINE BLACK TRUFFLE GIN 26 / 36

Black olive, black truffle, caviar, champagne crisp

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••• **MARKET INSPIRED CANAPÉS & NIBBLES** •••

Robata grilled and ash smoked baba ganoush, sumac flatbreads 14

Green olives, aged fetta, basil 12

Salmon and dill 'conserva' served with soy and linseed crisps 14

Herbed sheep curd, sweet potato and ginger cracker 20

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••• **WILD FRESH SIGNATURE OYSTERS BY EWAN MCASH** •••

Served with lemon and a szechuan melon dressing

4.8 each (Min 6)

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DINNER

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Two courses 90
Three courses 115

FOR THE TABLE

Crisp ancient grain flat breads, served with whipped ricotta and a seaweed salt

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• • • ENTRÉE • • •

SEARED SCALLOPS

Seared scallops, fermented freekeh, seeded labne, lemon jam, sorrel oil

BORROWDALE FARM PORK CHEEKS

Slow cooked pork cheeks, wilted fennel, piquillo koshu, puffed couscous

GLAZED KING SALMON

Torched rare, white miso, sweet garlic, micro tatsoi, smoked soy, wakame oil

YELLOW FIN TUNA

Tataki of yellow fin tuna, sour Mexican cucumbers, pickled tomato, shiso kimchi, whey and soy

EUGOWRA PASTURE RAISED QUAIL

Vadouvan spiced twice cooked quail, organic black barley, snake bean sambal, romesco

BURNT ONION BROTH

Chilled broth, silken almond milk tofu and a mushroom custard, marinated wood ear mushrooms, sea lettuce and puffed red quinoa

SUPPLEMENT 15

200g ROASTED BLACK MARRON

Split and roasted, spiced preserved lemon salsa, black bean butter

Please note a 7.5% discretionary staff gratuity charge will be added to the bill.

... MAIN ...

'GRAVITY' DAY BOAT WHITE FISH FILLET

Fillet of sustainable & line caught fish, grilled brassicas, wilted greens, chestnut mushrooms, chickpea miso

GERALDTON KINGFISH

Seared fillet, dashi and horseradish braised honey bugs, turnips and radishes, wild rice, garlic chive flowers

CAPE GRIM YEARLING RUMP

Amazake glazed rump, hand chopped grilled eggplant, caramelised cashew, malt beer

BORROWDALE FARM PORK NECK FILLET

Steamed then flash grilled, salt baked celeriac, golden raisins, local kales, blood plum vinegar sauce

TWICE COOKED TINDER CREEK DUCKLING

5 day dry aged duck breast, confit leg, onion tahini, spiced black figs, crisp cavalo nero, salted almonds

PASTURE RAISED MILLY HILL LAMB

Seared loin, toasted spelt, Jerusalem artichokes, fat hen, black olive

BUCKWHEAT CAVATELLI PASTA

Hand rolled cavatelli, wilted local Summer kales, chestnut mushrooms, creamed cashew, salted ricotta

SUPPLEMENTS

TARANAKI WILD CAUGHT JOHN DORY **10**

Pan fried fillets, with agrodolce radicchio leaves, puffed red quinoa, sorrel oil

DRY AGED GRASS-FED CUTS FROM CAPE GRIM, TASMANIA **20**

Cooked under flash grill, pink salt brine crust, green horseradish miso, pickled hispi cabbage

450g Dry aged rib on the bone

400g Dry aged sirloin on the bone

500g Dry aged T-Bone

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SIDES 12

Wok tossed beans and broccolini with chilli, crushed ginger

Roasted carisma potatoes, garlic & spring onions

Flash fried ancient grains, charred sugarloaf cabbage

Cumin roasted cauliflower with aged fetta, puffed brown rice

Iceberg salad, toasted walnuts, romesco dressing, reggiano

••• DESSERT •••

A plate of chocolate textures #6

“Dirty chai” spiced almond milk, sticky banana bread, espresso icecream

Sweet market garden, candied radish, carrot, beetroot, goat milk sorbet, aerated matcha

Peanut curd, black sesame sponge, banana miso, scorched meringue

Hot Passionfruit & milk chocolate bon-bon souffle, passionfruit ice-cream

Chef’s selection of cheese with dates, compressed fruit, pastes and seeded water breads

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• CHEESE AND CHOCOLATES •

PREMIUM CHEESE BOARD **60** *(serves 2 - 4)*

A selection of carefully aged and ripened best in class world cheese
matched with dates, compressed fruit, activated nuts, fruit paste
and seeded water breads with kamut toast

OUR BOX OF TRUFFLES & SWEET TREATS **20**

Citrus cashew truffles, pecan butter and matcha, beetroot and raspberry macarons,
sweet coconut & ginger, hazelnut praline and white chocolate

TEA & COFFEE **6**

Superior blend coffee by Campos
Black leaf teas with fresh herbal infusions by Ovio

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• AFTER DINNER DRINKS •

Full spirit and wine list available upon request.

Please note a 7.5% discretionary staff gratuity charge will be added to the bill.

... PLANT BASED / VEGAN ...

A collaboration between our chefs, farmers and growers all sourced locally between Western Sydney, the Blue Mountains and the highland surrounds.

DINNER

Two courses 90
Three courses 115

• ENTRÉE •

Chickpea fermented freekeh, sweet garlic, micro tatsoi leaves, wild rice crisp sorrel oil
Burnt onion dashi, silken raw almond milk tofu, marinated wood ear, sea lettuce, puffed red quinoa
Sour Mexican cucumbers, pickled tomatoes, shiso kimchi, soy
Organic black barley, grilled brassicas, shaved raw fennel, lemon jam, romesco sauce

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• MAIN •

Salt baked celeriac, dashi braised baby vegetables, beach bananas, fat hen leaves
Onion tahini, wild rice and toasted spelt, slow roasted Jerusalem artichokes, baby leeks
Shiro miso glazed baby eggplant, piquillo koshu, charred Summer squash,
puffed organic brown basmati rice
Hand rolled buckwheat cavatelli, wilted local Summer kales, chestnut mushrooms, creamed cashew

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• DESSERT •

Sweet vegan market vegetable plate
Cold set "dirty chai"
Roasted spiced black figs, bitter chocolate and almond milk icecream

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SIDES 12

Flash fried ancient grains, charred sugarloaf cabbage
Cumin roasted cauliflower, sorrel oil, puffed brown rice
Iceberg salad, romesco dressing, shaved brasil nuts
Wok tossed beans & broccolini, ginger & chilli
Roasted carisma potatoes, garlic & spring onions

Please note a 7.5% discretionary staff gratuity charge will be added to the bill.