

Dinner

House Bread seaweed butter, sea salt 5 each V

Zucchini Flower x Purple Asparagus x Nectarine 6each

Smoked Raw Bonito kogashi soy sauce, sea grapes, confetti coriander 24

Cauliflower x Eggplant Saikyo miso, mulberry, amaranth 22

Aburi Wagyu Beef x Salmon Caviar witlof, truffle oil 28

Grilled Scampi tamarind, avruga caviar, strawberry gam 41

Pine Mushroom x Pumpkin Gnocchi Koji, corn, grey goose mushroom 21/35

Bar Cod bisque, grain risotto, silver beet 37

Borrowdale Pork Scotch Fillet black apple, kombu, chick pea 34

Riverina Black Angus Sirloin fermented onion & pepper, shishito 39

Silky Mashed Potato black olive, sweet potato, oregano 12 V

Crispy Brussel Sprouts dashi buttermilk, onsen egg, black edamame 16 V

Dessert

Caramelized Banana x Salted Maple passion fruit, pecan nuts 16

Apple Tart wattle seed, rosella hibiscus, salted sablé, apple mascarpone 16

Baked White Chocolate Cheese Cake whipped mocha gold, papitas 14

Cheese

Tintenbar **Triple Cream**, Byron bay, NSW 12

Gorgonzola Dolce, ITL 13

Q

ueso 12 months aged **Manchego**, La Mancha, ES 11

Cheese board with 3 cheese 29

Kids Menu

Fish & Chips 12

Pumpkin Gnocchi corn sauce, roasted vegetables 18

12hours Slow- Cooked Curry & Rice fried onion 13

Straight Cut Chips tomato sauce 7

Wattleseed Ice Cream soy beans crumble 6

B.Y.O. Wine Available (Sun-Thu \$6/ Btl, Fri & Sat \$12/Btl)

10% surcharge on public holiday

Seasonal Chef's Selection \$85pp

Please note. The menu for this course is changing day by day based on the fresh produces.

Sample below.

House Bread x Seaweed Butter x Sea Salt

Zucchini Flower x Purple Asparagus x Nectarine

Greenlip Abalone x Fermented Tomato Butter

Smoked Raw Bonito kogashi soy sauce, sea grapes, confetti coriander

Cauliflower x Eggplant Saikyo miso, mulberry, amaranth

+ **Grilled Scampi** tamarind, avruga caviar, strawberry gam **\$20**

Pine Mushroom x Pumpkin Gnocchi Koji, corn, grey goose mushroom

Jack's Creek Wagyu Beef Rump Cap MB 8-9

fermented onion & pepper, shishito

Cheese selection with housemade lavash +\$25

Caramelized Banana x Salted Maple passion fruit, pecan nuts

Prix Fixe 3 Course \$65pp

You can choose one each of Entrée / Main / Dessert or Cheese from below.

Entrée

smoked Raw Bonito kogashi soy sauce, sea grapes, confetti coriander

Cauliflower x Eggplant Saikyo miso, mulberry, amaranth

Aburi Wagyu Beef x Salmon Caviar witlof, truffle oil

Main

Bar Cod bisque, grain risotto, silver beet

Pine Mushroom x Pumpkin Gnocchi Koji, corn, grey goose mushroom

Borrowdale Pork Scotch Fillet black apple, kombu, chick pea

Dessert or Cheese

Caramelized Banana x Salted Maple passion fruit, pecan nuts

Apple Tart wattle seed, rosella hibiscus, salted sablé, apple mascarpone

Baked White Chocolate Cheese Cake whipped mocha gold, papitas

Tintenbar **Triple Cream**, Byron bay, NSW

Gorgonzola Dolce, ITL

Queso 12 months aged **Manchego**, La Mancha, ES

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