

Dinner

House Bread seaweed butter, sea salt 4 each V

Whipped Cod Cream x Witlof x Sake Marinated Salmon Caviar \$12/2pc

Cured Bluefin Tuna macadamia, kumquat, cassava 24

+ **Tasmanian Purple Sea Urchin** \$18

Asparagus x Straciatella elder flower, rye brioche 22

Whey Marinated Fish Collar brown crab miso butter MP

Aburi Wagyu Beef x Smoked Oyster finger lime, truffle oil 26

Grilled Scampi tamarind, avruga caviar, sea parsley 32 DF

Black Sesame Gnocchi fermented pine mushroom, cauliflower 18 / 31 V

Swordfish yellow peach, burnt butter, black lime 36

Hazeldenes Chicken Breast manchego, caramelized onion, hoji-tea 32

48hr Cooked Wagyu Beef Brisket MB 7+ mirin & black garlic 39

Cookie & Creamy Potato cocoa crumble, rosemary 12 V

Crispy Brussel Sprouts truffle powder, onsen egg, parmesan custard 17 V

Dessert

Blue Mountain English Blanc Mange Sakura, fermented strawberry 16

Apple Tart wattle seed, black berry, salted sablé, apple mascarpone 16

Baked Chestnut Cheese Cake whipped hazelnut, sandalwood 14

Cheese

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

Gorgonzola Dolce, ITL 13

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

Cheese board with 3 cheese 29

Kids Menu

Chicken Breast corn sauce, straight cut chips 19

Black Sesame Gnocchi mushroom sauce, roasted veges 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. Available (Sun-Thu \$6/ Btl, Fri & Sat \$12/Btl)

10% surcharge on public holiday

GF – Gluten Free / DF – Dairy Free / V- Vegetarian

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

Aburi Wagyu Beef x Smoked Oyster

Whipped Cod Cream x Witlof x Sake Marinated Salmon Caviar

Cured Bluefin Tuna macadamia, kumquat, cassava

+ Tasmanian Purple Sea Urchin \$15

Asparagus x Straciatella elder flower, rye brioche

Grilled Scampi tamarind, avruga caviar, sea parsley **+\$15**

Swordfish yellow peach, burnt butter, black lime

Tajima Wagyu Beef Flank garlic scaper, wasabi

Cheese selection with housemade lavash +\$25

Blue Mountain English Blanc Mange Sakura, fermented strawberry

Prix Fixe 3 Course \$65pp

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

Entrée

Cured Bluefin Tuna macadamia, kumquat, cassava

+ Tasmanian Purple Sea Urchin \$18

Asparagus x Straciatella elder flower, rye brioche

Aburi Wagyu Beef x Smoked Oyster finger lime, truffle oil

Main

Swordfish persimmon, burnt butter, black lime

Black Sesame Gnocchi fermented pine mushroom, cauliflower

Hazeldenes Chicken Thigh manchego, caramelized onion, hoji-tea

Dessert or Cheese

Blue Mountain English Blanc Mange Sakura, fermented strawberry

Apple Tart wattle seed, black berry, salted sablé, apple mascarpone

Baked Chestnut Cheese Cake whipped hazelnut

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

Gorgonzola Dolce, ITL

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

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