

Dinner

House Bread seaweed butter, sea salt 5 each V

Wild Boar x Croquette Brie Cheese x Riberry 10/2pc

Ceviche Crystal Blue prawns, Fremantle octopus, yeast, whey 25

Asparagus x Straciatella elder flower, brioche, golden glove grape 22

King Crab Crêpe brown crab meat bisque, leek 29

Aburi Wagyu Beef x Smoked Oyster finger lime, truffle oil 28

Grilled Scampi tamarind, avruga caviar, strawberry gam 32 DF

Black Sesame Gnocchi fermented mushroom, cauliflower 17 / 31 V

Swordfish scallop dashi, midnight beauty, sunflower seed 36

Borrowdale Pork Scotch Fillet black apple, kombu, chick pea 32

Tajima Wagyu Beef Flank MB 8-9 miso butter, radicchio & fennel 41

Silky Mashed Potato black olive, sweet potato 12 V

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

Dessert

Red Sweet Potato Mont Blanc fermented strawberry, pink pepper corn 16

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

Baked Chestnut Cheese Cake whipped hazelnut, buckwheat 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

Fish & Chips 12

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

Wild Boar x Croquette Brie Cheese x Riberry

Lemon Myrtle Financier x Scollop x Mandarin

Asparagus x Straciatella elder flower, brioche, golden glove grape

King Crab Crêpe brown crab meat bisque, leek

Grilled Scampi tamarind, avruga caviar, strawberry gam +\$15

Swordfish scallop dashi, midnight beauty, sunflower seed

Tajima Wagyu Beef Flank MB 8-9 miso butter, radicchio & fennel

Cheese selection with housemade lavash +\$25

Red Sweet Potato Mont Blanc fermented strawberry, pink pepper corn

B.Y.O. Available (Sun-Thu \$6/ Btl, Fri & Sat \$12/Btl)
10% surcharge on public holiday

Prix Fixe 3 Course \$65pp

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

Entrée

Ceviche Crystal Blue prawns, Fremantle octopus, popcorn, whey

Asparagus x Straciatella elder flower, brioche, golden glove grape

Aburi Wagyu Beef x Smoked Oyster finger lime, truffle oil

Main

Swordfish scallop dashi, midnight beauty, sunflower seed

Black Sesame Gnocchi fermented pine mushroom, cauliflower

Borrowdale Pork Scotch Fillet black apple, kombu, chick pea

Dessert or Cheese

Red Sweet Potato Mont Blanc fermented strawberry, pink pepper corn

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

Baked Chestnut Cheese Cake whipped hazelnut, buckwheat

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

Gorgonzola Dolce, ITL

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