

Restaurant P L A G E

@ home

A La Carte

Entrée

House Bread white miso butter 5

Wild Boar Gratin onion, silver beet, brie cheese 28

Black Sesame Gnocchi fermented mushroom, ricotta 23

Dry Aged Blue Eye Cod Collar amazake emulsion, black truffle 23

Grilled Scampi tamarind, avruga caviar, wakame seaweed 29

Main

Black Sesame Gnocchi fermented mushroom, ricotta 32

Blue Eye Cod grain risotto, fennel & mussel, green oil 37

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

Wagyu Beef Tenderloin Jerusalem artichoke, seeded mustard 45

Side

Silky Mushed Potato yeast, popcorn, oregano 12

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

Straight Cut Chip tomato sauce 7

Dessert

Broken Apple Tart Rosella hibiscus, apple & mascarpone, salted sable 10

Baked Chestnut Cheese Cake Crème fraîche, juniper berry, pepitas 13

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 18

Kids Wagyu Beef Curry & Rice 12h slow-cooked 21

Straight Cut Chips tomato sauce 7

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Vegetable Set \$35

House Bread white miso butter

Black Sesame Gnocchi fermented mushroom, ricotta

Crispy Brussel Sprouts dashi buttermilk, black edamame

Fish Set \$43

House Bread white miso butter

Blue Eye Cod grain risotto, fennel & mussel, green oil

Crispy Brussel Sprouts dashi buttermilk, black edamame

Meat Set \$37

House Bread white miso butter

Borrowdale Pork Scotch Fillet black apple, macadamia, chick pea

Crispy Brussel Sprouts dashi buttermilk, black edamame