

Four courses 120

Burnett Heads tiger prawn

fennel, zucchini, macadamia milk

Merimbula oysters & red wine mignonette 8pp

Dry aged duck breast

fig, radicchio, mushroom & duck sausage

Hiramasu kingfish crudo

basil, nectarine boshi, daikon

Slow roasted pork belly

fermented blueberries, butternut, parsley

Charcoal heirloom tomato

parmesan, chives, jamon consommé

Burnt butter potato & leek agnolotti

hazelnuts, enoki, smoked buffalo curd

Humpty Doo barramundi

fumé, cherry tomatoes, squash

Cowra lamb rump & Braidwood black garlic

whipped tahini, cashew dukkah, cabbage

"Little Joe's" scotch fillet

gem lettuce, potato dauphinoise, pepper jus



Drinks list

Please ask your waiter for a tablet version of the wine list if you would prefer

Thai basil vacherin

yuzu ganache, passionfruit, finger lime

Valrhona chocolate 'Tira-miso'

wattleseed, espresso, mascarpone

Raspberry sorbet

yoghurt mousse, white chocolate, Davidson plum

Cherry mousse

coconut, Malibu, bitter chocolate