

Sample dinner menu

Four courses 110

bread and snack, followed by a set 1st course, and choice of 2nd, 3rd and 4th courses, finishing with petit fours

To start

rye crumpets, Tasmanian salmon roe, sour cream

house made rye sourdough with smoked butter

Almond chicken ballotine

burnt cauliflower, butter jus, tarragon

Jerusalem artichoke agnolotti

beurre noisette, black garlic, chips

Ginger mirin pork belly

pear, miso, shallots

Hiramasa kingfish & ajo blanco

fennel, olive, citrus

Wagyu beef tartare

potato cracker, horseradish, smoked yolk

Humpty Doo barramundi

caramel sake, wombok, mussels

Charred cauliflower & pangrattato

macadamia tahini, piperade, basil oil

Charcoal pork loin

Paris mash, cavolo nero, butter onion

Cowra lamb rump

roasted broccoli, sesame, eggplant

Yoghurt mousse

gingerbread, rhubarb, cucumber sorbet

Braidwood honey crèmeux

salted caramel ganache, Laphroaig, dark chocolate

Matcha cheesecake

raspberry, dehydrated chocolate, strawberry

Truffle amazake

apple, oats, truffle ice cream

To finish

petit fours

Drinks list

Visit the restaurant section of our website or scan the QR code below.

