

**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 crumpet, Tasmanian salmon roe, soy yolk  
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

**Hiramasu kingfish & ajo blanco**

fennel, olive, citrus

**Dry aged duck breast**

PX prune, duck sausage, raddichio

**Humpty Doo barramundi**

sake caramel, wombok, black mussels

**Charred cauliflower & pangrattato**

macadamia tahini, piperade, zucchini

**Charcoal pork loin**

Paris mash, cavolo nero, butter onion

**Cowra lamb rump**

roasted broccoli, pistachio, eggplant

**Yoghurt mousse**

gingerbread, rhubarb, cucumber sorbet

**Braidwood honey semi-freddo**

salted caramel ganache, Laphroaig,  
dark chocolate

**Matcha cheesecake**

raspberry, dehydrated chocolate, strawberry

**Coffee crèmeux**

burnt butter ice cream, avocado, almond

**To finish**

petit fours

**Drinks list**

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

