

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

white anchovy caper pastry, squid ink mayonnaise

house wholemeal sourdough, smoked butter

Crown roasted chicken

cavolo nero, parmesan foam, potato crumb

Heirloom tomato

goats curd, watermelon, black garlic

Apple mirin pork belly

burnt onion, fig, mustard

Hiramasa kingfish

fennel, olive, zucchini

Dry aged duck breast

duck sausage, cherries, golden beetroot

Coral Coast barramundi

confit tomatoes, purple cabbage, black mussels

Piperade pumpkin

haloumi & macadamia, freekeh, sesame

Gochujang charcoal pork loin

peach, carrot, kim chi

Wagyu beef hanger

mushroom xo, black pepper, baby gem

Yoghurt mousse

gingerbread, poached apple, cucumber sorbet

Braidwood honey semi-freddo

coconut, macadamia, fermented blueberries

Passionfruit savarin

sour cream ice cream, blackberries, rum gel

Vanilla crème caramel

pistachio, buckwheat, crostoli

Fromager d’Affinois 10

PX prune, sourdough

Shoalhaven Oysters 5

served with mignonette

Check In CBR



Drinks list

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

