

**Four courses 110 (Sample Menu)**

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

**To start**

WA scallop, dashi butter, capers  
Sonoma sourdough, buffalo curd, black garlic

**Crown roasted chicken**

pumpkin, cavolo nero, beurre noisette

**Jerusalem artichoke agnolotti**

sage, zucchini, burnt butter

**Ginger sake pork belly**

white onion, fennel, pomegranate

**Swordfish tataki**

cucumber, avocado, soy wasabi

**Dry aged duck breast**

duck sausage, witlof, PX prune

**Black pepper barramundi**

mushroom xo, baby gem, cured yolk

**Piperade pumpkin**

macadamia cream, freekeh, kale

**Charcoal pork loin**

quince, cabbage, miso

**Wagyu short rib**

cauliflower, tamarind, turnips

**Nitro lemon meringue**

fennel pollen, mascarpone, wattle seed sablé

**Chocolate marquis**

chestnut, miso caramel

**Espresso cremeaux**

coffee sponge, blackberry, cocoa nib

**Spiced apple & feijoa**

calvados ganache, lemon, vanilla crumble

**Cheese 10**

**Berry's Creek buffalo milk brie**

quince, sourdough cracker

**Wagonga oysters w eschallot mignonette 5**

**Sides 12**

Avocado, cucumber & Persian fetta

Mixed leaf salad, palm sugar vinaigrette

**Check In CBR**



**Drinks list**

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

