

Four courses 115

To start

prawn ceviche, pork skin, fingerlime
Sonoma sourdough, buffalo curd, black garlic

Snowy river trout en papillote

celeriac, Maidenii vermouth, leek

Jerusalem artichoke agnolotti

sage, burnt butter, Terra Preta truffle

Pedro Ximénez pork belly

onion consommé, nduja, grains

Hiramasa kingfish

apple mignonette, yuzukoshō, radish

Charcoal quail

capsicum, grapes, rosemary jus

Butter poached mullet

baby vegetables, fennel, king crab fumet

Piperade pumpkin

macadamia cream, freekeh, cavolo nero

Cowra lamb rump

pepperberry labneh, gai lan, cauliflower

Manning Valley scotch fillet

Paris mash, Pialligo horseradish, cabbage

Salted miso caramel mousse

Hunted + Gathered chocolate marquise, chestnut

Nitro lemon meringue

wattle seed sablé, tonka mascarpone, lemon curd

Spiced apple & feijoa

white chocolate, vanilla, calvados ganache

Parsley ice cream

Hunted + Gathered white chocolate, banana
fudge, pistachio

Cheese 10

Section 28 Monte Rosso Taleggio

quince jam, sourdough cracker

Merimbula oysters & mignonette 5pp

Sides 12

Cauliflower gratin, seeded mustard, Comté

Mixed leaf salad, eschalots, palm sugar vinaigrette

Check In CBR



Drinks list

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

