

Four courses 115

Kangaroo tail agnolotti & consommé

cavolo nero, mushroom xo, shallots

Crown roasted duck

mushroom & pistachio sausage, beetroot, Treviso

WA scallops

squid ink cavatelli, chorizo, foraged greens

Mandagery Creek venison saddle

fermented blackberry, buckwheat, purple potato

Shiro shoyu eggplant & tomato terrine

basil, pickled onions, black garlic

Riverina angus scotch fillet

pommes anna, cabbage oil, shiitake

Tasmanian salmon & boudin

mussel hollandaise, asparagus, puy lentil

Mushroom & sweet potato wellington

Dutch carrots, vegetable jus, broad beans

Black garlic Berkshire pork

whisky braised leek, padrón peppers, nasturtiums

Yoghurt & lemon mousse

burnt white chocolate, lychee & cucumber sorbet

Raspberry ripe

chocolate dacquoise, coconut, raspberry crisp

Citrus layer cake

layers of Meyer lemon, cumquat, yuzu, calamansi

Tarragon white chocolate mousse

rhubarb, nitro strawberry, vanilla sablé

Cheese 10

Berry's creek buffalo brie

PX prune, sourdough cracker

Camden Haven oysters, yuzu mignonette 5

Sides 12

Mixed leaf, palm sugar vinaigrette, eschallots

Honey & thyme carrots, pepperberry labneh, dill

Check In CBR



Drinks list

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

