

Four courses 115

WA scallop en papillote

nduja butter, chorizo, leek

Crown roast chicken

shiitake, miso cabbage, smoked eel

Ginger steamed John Dory

squid ink congee, daikon, bok choy

Apple glazed pork fillet

pear, squash, parsley

Beetroot terrine

onion jam, buffalo curd, leek

'Portoro' Angus striploin

heirloom carrot, pepper sauce, pomme puree

Ocean trout

herb spaetzle, pumpkin beurre blanc, fennel

Nut & lentil roulade

vegetable jus, eggplant, cauliflower

Katzabushi pork neck

wombok, melon, burnt white onion

Lemon myrtle meringue

aniseed, cultured cream, wattle seed sable

Fig leaf ice cream

miso caramel, macadamia, cultured cream

Beetroot cheesecake

thyme, raspberry sorbet, cocoa nib

Walnut & chocolate brownie

espresso ice cream, mascarpone, bittersweet fudge

Sides 12

Kipfler potatoes, roasted garlic, parmesan

Broccolini, Pedro Ximenez, roasted onion

Drinks list

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

