








THE DINING ROOM

Artisanal organic sourdough bread 
Pepe Saya cultured butter


To start


Sydney Rock oysters  
Shallot and red wine mignonette | cracked black pepper

Darling River kangaroo tartare  
King oyster mushroom | macadamia | egg yolk

Grandveve sheep's curd  
Black garlic | rhubarb | nasturtium




Main course



Slow cooked eggplant 
walnut butter | blue cheese | beluga lentils | shiso leaves



Hiramasa kingfish 
Braised cabbage | almond crumble | lemon butter

Mirrool creek lamb backstrap
Black barley | parfait | liquorice jus

Sides | \$12


Roasted beet salad   
Pickled radish | thyme oil & dill

Heirloom tomato salad  
Truffle cream | verjus and chamomile dressing

Pan seared broccolini  
Pickled Spanish onions | orange dressing | espelette pepper






French fries

Smoked paprika | chicken salt

Classic Dutch cream pomme puree  

DESSERT

Valrhona chocolate entremet
Hazelnut & coffee | opalys & caribe mousse | Grand Marnier ice cream

 Vegetarian  Gluten free  Sustainable seafood  Dairy free  Signature dish
Please kindly advise a member of our team should you have any food allergies or dietary requirements
10% surcharge applies on public holidays