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| Calvisius oscietra caviar 50g served | 220 |
| with buckwheat blini, crème fraiche, chives and egg yolk puree | |
| Oysters | 4 |
| natural with fingerlime and mignonette | |
| Raw Spencer Gulf kingfish | 24 |
| with cucumber, wasabi and white soy | |
| Thirlmere duck liver parfait | 24 |
| with pickled green almonds, cognac jelly and brioche | |
| Figs | 22 |
| with house made ricotta, fresh pistachio and watercress | |
| W.A. black marron | 36 |
| with sweet corn and kipfler potato | |
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| Steamed Murray cod | 28 |
| with almonds, brocolini and green garlic | |
| Charcoal-grilled Paroo kangaroo | 28 |
| with kumara, padron pepper and romesco | |
| Roasted beetroot | 24 |
| with black rice, purple mustard and dill | |
| Eugowra quail | 28 |
| with fennel, pickled rhubarb and burnt apple | |
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| Pan roast blue eye | 38 |
| with saffron, diamond clams and zucchini | |
| Roast Little Hill Farm chicken | 38 |
| with celeriac, braised leeks and comte | |
| David Blackmore 9+ wagyu rostbiff | 48 |
| with mash, king brown mushroom and warrigal greens | |
| Torello rosé veal tongue & sweetbreads | 36 |
| with butternut pumpkin, treviso and capers | |
| Braised pork belly | 42 |
| with grilled Moreton bay bugs, macadamia and garlic scapes | |

