



EVENING MENU

Chef's Tasting Menu

*An incredible selection of Hugh Sanderson's finest tasting dishes
for the table to share, finishing with cheese and dessert.
\$75 per person or \$130 with the Sommelier's wine selection*

To Start

Tarago River marinated olives \$9

Saganaki \$11

Pita bread, baba ghanoush \$3 per person

Freshly shucked oysters, banyuls vinegar, pink pepper MP

Rhubarb and almond gazpacho, celery heart \$5.5 taste / \$13

Share Plates

*Grains- toasted, boiled, puffed and fried, smoked organic yoghurt, confit egg yolk,
pomegranate, persimmon vinegar \$17*

Fried green tomatoes, milk curd, black quinoa, salt bush \$14.5

Local asparagus, parmesan custard, walnut skordalia, torn pasta, burnt butter \$19

Red emperor and kimchi ceviche, pickled Spring Bay mussels, grilled quakes, avruga \$22

Hervey Bay scallop sashimi, yuzu, sea urchin cream, chicken skin \$5.5 each

Roasted king prawns, sweet corn, morcilla, buttered popcorn \$26

Baked garfish, diamond clams, heirloom tomatoes, samphire \$12 each

Smoked duck breast, fennel and vanilla, cherries, P.X. reduction, foie gras \$23

Wild rabbit and quanciale terrine, green peppercorns, serrano ham, accompaniments \$17.5

Veal tartare, spicy gazpacho, black olive oil, quail egg, toast \$20 / \$35

Morcilla and cornmeal crumbed pig's head, salted cucumber, sour cherries, sorrel oil \$17

Grilled lamb cutlets, crushed peas, miso, black garlic puree \$24

Hungarian pork and veal meatballs, sauerkraut \$13

*Pressed rare breed Kurobuta pork belly, pickled shiitake, carrot and radish,
hot and sour sauce, kinome \$55*

Main Plates

Risotto, cauliflower, pecorino romano, brown onion consommé \$20 / \$27

Pan roasted blue cod, sweet and young corn, duroc ham, sorrel, wood ear mushroom \$39

Roasted Glenloth chicken leg, braised gem lettuce, green strawberry and kohlrabi aigre doux \$37

*Char grilled 300g full-blood Wagyu rump (7+ Score), smoked bone marrow,
chimichurri, pickled garlic \$39*

...and a little something extra

bitter leaves, herbs, honey and mustard vinaigrette \$9.5

buttered carrots, maple syrup, parsley, hazelnuts \$9.5

roasted kipfler potatoes, Monterey Jack cheese, garlic, oregano \$9.5



DESSERT

Yuzu and vanilla cheesecake, dulce de leche, Anzac crumb, granny smith, white balsamic \$15.5

Violet crème brulee, passionfruit caramel, white peach, passionfruit crispies \$15

“Mint Slice”, mint and chocolate mousse, chocolate biscuit, mint powder and chocolate mint \$16.5

Banana bombe! caramelised banana, maple syrup and vanilla parfait, toasted meringue, brioche praline, coconut \$15

Nougat, pistachio or almond \$4.5

Biscotti \$1.5

Hand-made Gânache chocolates \$2.5

Dessert Wine

2010 Frogmore Creek Iced Riesling	Coal River, Australia	12
2010 La Spinetta ‘Bricco Quaglia’ Moscato d’Asti	Piedmont, Italy	13
2005 Château Roumieu Semillon, Sauvignon Blanc, Muscadelle	Sauternes, France	16

CHEESE PLATE (150g) \$28.5

Haxaire Munster Alsace, France

This traditional cheese from the Vosges mountains of Northern France was once known as ‘white meat’ by the monks who developed it. It is matured for two months in humid mountain cellars where the rind is regularly washed in brine. Famous for its pungent smell and sticky orange rind, the interior is a fine soft and smooth consistency, with a mild creamy and slightly sweet flavour.

Quickes Goat’s Cheddar Newton St Cyres, Devon

Made only in summer months, this new cheese is made to a recipe especially created by Mary Quickie, long time cheddar maker. The pale colouring is typical of goats’ milk cheeses due to the lack of carotene in their milk.

It has a slightly crumbly texture typical of cheddars with a creaminess brought in by the goats’ milk.

This product is made using vegetarian rennet.

Onetik Bleurette Pyrénées-Atlantiques, France

This natural-rind blue was originally created to keep the dairy busy when ewes’ milk was in short supply, but it quickly became so popular that it is now produced most of the year. The smooth, semi hard texture is laced with a web of blue mould which adds a salty blue kick to the lingering goaty flavour.

Port/Tawny

NV Warres ‘Warrior’ Ruby Port	Douro, Portugal	9.5
2005 Magalhães Late Bottled Vintage Port	Douro, Portugal	12.5
NV Penfolds ‘Grandfather’ Rare Tawny	Regional, South Australia	15