



AUTUMN 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

Jerusalem artichoke soup, calvados crème fraiche \$5.5 taste / \$13

Share Plates

Fried green tomatoes, milk curd, black quinoa, saltbush \$14.5

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

Textural salad of beetroot, chickpea, pistachio and fromage de chèvre, golden raisins and orange \$15

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

Sautéed king prawns, shellfish butter, green olives, morcilla, white anchovy \$21

Cured Spanish mackerel, potatoes in ink, confit lemon, horseradish \$17

Smoked duck breast, fennel and vanilla, blood plum, foie gras \$23

Pheasant terrine, black cabbage, apple and quince chutney, bacon jelly \$18.5

Flinders Island wallaby, pepperberries, oyster sauce, kiwifruit \$17

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

Grilled lamb cutlets, crushed peas, miso, black garlic purée \$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

Roasted blue cod, fried clams, braised king browns, avocado \$42

Glenloch 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

sautéed brussel sprouts, gypsy speck, maple syrup \$9.5

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



DESSERT

Mess of pear and smoked hazelnuts, licorice, laphroaig \$16.5

Violet crème brûlée, passionfruit caramel, passionfruit crispies \$15

Bitter chocolate parfait, salted macadamia, chocolate cake, caramel \$17

Brioche pain perdu, baked figs, crème fraîche, honeycomb \$16.5

Nougat, pistachio or almond \$4.5

Biscotti \$1.5

Hand-made Gânache chocolates \$2.5

Dessert Wine

| | | |
|--|-----------------------|----|
| 2011 Frogmore Creek Iced Riesling | Coal River, Australia | 12 |
| 2011 Patrizi Moscato d'Asti | Piedmont, Italy | 13 |
| 2009 Château Filhot 2eme Cru Semillon, Sauvignon Blanc, Muscadelle | Sauternes, France | 16 |

CHEESE PLATE (150g) \$28.5

Haxaire Munster *Alsace, France*

This traditional cows' milk 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 has a fine soft and smooth consistency, with a creamy and slightly sweet flavour.

Quickes Goats' Cheddar *Devon, England*

Made only in summer months, this new cheese is made to a recipe especially created by Mary Quicke, 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.

Rogue Special Reserve Blue *Oregon, USA*

This rare blue cheese is hand-made at Rogue Creamery for only a few weeks each year during the autumn equinox, when the creamery's single herd of Brown Swiss and Holstein cows are at the end of their natural lactation cycle.

Their rich, concentrated milk is infused with the esters of native grasses, hops, clover, blackberries and wild herbs that grow in the lush grazing pastures beside the Rogue River. After the young cheeses have been salted and pierced, they are hand wrapped in local Syrah vine leaves macerated in pear brandy, then ripened in the dairy cellars for at least three months.

Port/Tawny

| | | |
|--|---------------------------|------|
| 2005 Maqalhães Late Bottled Vintage Port | Douro, Portugal | 12.5 |
| NV Penfolds 'Grandfather' Rare Tawny | Regional, South Australia | 15 |