



## entrée

**sydney rock oysters**, natural -or- tomato gel, lemon celery powder

1 dozen add \$35 to 3 course price

**cauliflower soup**, roasted florets, hazelnut, curry oil (v)

**seared sea scallops**, confit chicken, apple & raisin compote

**smoked ham hock terrine**, mandarin, spiced bread

## main

**baked polenta**, heirloom tomato, spinach, parmesan crisp (v)

**silver dory**, silver dory, clam chowder, kipfler potato, confit fennel

**roasted paroo kangaroo loin**, braised cabbage, sweet potato, coriander

**jack's creek rib eye off the bone 300g**

**add \$20 to 3 course price**

black angus 170 day grain fed

served with a choice of fries or pommepurée and red wine jus

**stockyard crossbred wagyu beef bms 9+ striploin 230g**

**add \$60 to 3 course price**

400 day grain fed, queensland

master kobe is "pure bred" wagyu selected from bms 9 stockyard black label

## dessert

**milk chocolate ganache**, hazelnut, banana mousse, chocolate sorbet

**blackberry parfait**, poached apple, yoghurt sorbet, honeycomb

**baked lemon tart**, burnt meringue, crème fraîche sorbet

**cheese plate \$35 selection of 4 international cheeses**

served with walnut and raisin bread, muscatels, pear & saffron chutney

## side dishes 3 for \$25

pomme purée | beer battered fries, rosemary salt | green beans, almond milk  
roasted japanese pumpkin, horseradish cream | mixed leaf salad, cherry tomato, parmesan

please note that groups of 8 or more will incur an 8% service charge