

DINNER MENU

2 Course selection 65

or

3 Course selection 75

Includes marinated olives on arrival, tea, or coffee & petit fours

*Choose 1 item from each section based on your course preference,
adding sides to accompany your menu selection*

**Please note that the Tasmanian T-bone 500g is an additional +20*

Entrée

Burrata, charred stone fruits, cucumber, parsley, pistachio *gf*

Hand-cut beef tartare, kimchi, cured yolk, purple potato chips *gf*

Seared scallops, muhammara, fried potato, baby herbs salad *gf*

South Australian mussels, chili, tomato, chargrilled sourdough

Kingfish ceviche, pink grapefruit, ink cracker, bronze fennel, avocado *gf*

Roasted cauliflower, shawarma, almonds, currants, sage brown butter *gf v*

Main

Fish pie, leeks, truffle oil **gf option*

Eggplant, smoked ricotta, kale pesto, acqua pazza, sunflower *gf, v*

Squid ink pasta, spanner crab, semi-dried tomato, chilli, saffron

Snapper, asparagus, roasted grapes, kalamata, pine nuts *gf*

Tasmanian T-bone 500g, shaved mushroom, baby herbs & jus +20* *gf*

Crispy skin chicken, corn puree, polenta puff, green beans, roasted chicken jus

Tajima Wagyu rump, smoked eggplant, farro, green shallot, chimichurri

Sides

Paris mash *v, gf 10*

Sautéed wild greens, chilli, confit garlic, pepitas *v, gf 12*

Heirloom tomato panzanella salad, pickle red onions *v, gf 14*

Crispy baby chat potatoes, burnt rosemary aioli *v, gf 10*

Shaved cabbage, apple, horseradish, hazelnut dressing, chives *v, gf 12*

Dessert Cocktails 18

Brown Sugar Coconut Punch

Fresh coconut, rum, cinnamon, vanilla

Espresso Martini

Kahlua, Vodka, disaronno, coffee

Lemon Sorbet Martini

Vodka, lemon sorbet, Prosecco

Amaretto Sour

Egg white, amaretto, lemon juice

Botanica Sour

Gin infused lavender, Montenegro, ginger, lemon

Dessert

Affogato, Frangelico, fig biscotti

Sorbet and gelato, roasted coconut, honeycomb *v, gf*

Tipsy peach trifle, mascarpone, pecan, white chocolate

Hazelnut chocolate fondant, salted butterscotch & pear sorbet *gf*

BROWN SUGAR

Sticky & Fortified 11

16' Vouvray Moelleux, Loire Valley, FRA

19' Piggs Peake, Shiraz, Hunter, NSW

10 yr Dutschke Muscat, Barossa, SA

Mc Willaims Hanwood Port, NSW

Pedro Ximenez, Jerez, SPA

After 12

Homemade limoncello

Frangelico

Amaretto

Disaronno

Conitreau

Averna

Kahlua

