

AUTUMN MENU

To Start

MARINATED MOUNT ZERO OLIVES	\$12
FRESHLY SHUCKED OYSTERS WITH LEMON & MIGNONETTE DRESSING	\$7EA
CAULIFLOWER AND TRUFFLED PECORINO GOUGERE	\$6EA
EXTRA PUMPKIN & LYONNAISE BREAD WITH TRIO OF BUTTERS	\$12

Entrees

CURED KINGFISH, CUCUMBER, APPLE, FENNEL, DILL AND TARAMASALATA	\$28
WARM SALAD OF ALTAIR WAGYU TONGUE, HEIRLOOM BEETROOTS, ONION, RADICCHIO, SMOKED TALLOW HOLLANDAISE AND RYE	\$27
GRILLED WA OCTOPUS, CHORIZO, TOMATOES & BURNT CORN SALSA, JALAPENOS AND SORGHUM	\$29
MUSHROOM & JERUSALEM ARTICHOKE TART, SMOKED EGG YOLK, BUCKWHEAT, PERSILLADE AND MAIN RIDGE CAPONY CHEESE	\$26
RAVIOLE OF CHICKEN, CAULIFLOWER, LEEKS AND MADEIRA JUS	\$25
BENTON RISE FARM'S LOCALLY SOURCED SALAD WITH TEXTURES OF SEASONAL VEGETABLES	\$19

Mains

AURUM FARM DUCK BREAST & CRISPY LEG, BEETROOTS, SWISS CHARD AND SHERRY JUS	\$55
SLOW WOOD FIRE GRILLED ALTAIR WAGYU PICANHA, AUTUMN ROOTS, CAVOLO NERO AND PORT JUS	\$49
BLUE EYE COD, CAULIFLOWER, SEA HERBS, GOLDEN RAISINS AND COLOMBO SPICE	\$48
GRILLED ORA KING SALMON, HEIRLOOM CARROTS, FENNEL, CUTTLEFISH AND BROWN BUTTER SAUCE	\$54
RYUKYU BERKSHIRE F1 PORK LOIN, ESPELETTE PEPPER, BULGHUR WHEAT AND CURED PINEAPPLE	\$48
ROASTED RICOTTA GNOCCHI, OYSTER MUSHROOMS, PUMPKIN, CHESTNUTS AND BRUSSEL SPROUTS	\$39

Desserts

CUVÉE GRAND CRU CHOCOLATE DELICE, THYME, HONEYCOMBE, LIME AND VANILLA	\$19
VACHERIN OF POACHED RHUBARB, ORANGE AND BENTON RISE FARM HONEY	\$16
CHESTNUT & VANILLA BEIGNET, ROASTED FIGS AND RIPPLED BUTTERMILK ICE-CREAM	\$17
PRUNE & ARMAGNAC CROUSTADE, POACHED PEAR, HAZELNUT, TREACLE AND CRÈME FRAICHE	\$17
VICTORIAN CHEESE PLATE, HOUSE CHUTNEY, MUSCATELS, LAVOSH AND BENTON RISE FARM HONEYCOMBE	
- SMALL	\$28
- LARGE	\$38
HOME-MADE ICE-CREAM & SORBET SELECTION	
-	\$6
- 3 SCOOPS	\$15

