

WINTER MENU

To Start

Marinated Mount Zero Olives	\$12
Freshly Shucked Sydney Rock Oysters (A)	\$7ea
<small>With Lemon & Mignonette Dressing</small>	
Cauliflower and Truffled Pecorino Gougère	\$6ea
Extra Pumpkin & Lyonnaise Bread with trio of butters	\$12

Entrées

Cured Kingfish, Cucumber, Apple, Fennel, Dill and Taramasalata (M)	\$28
Cape Grim Beef Tartare, Celeriac, Pear, Walnut & Game Chips	\$23
Grilled WA Octopus, Chorizo, Tomatoes & Burnt Corn Salsa, Jalapeños and Sorghum (A)	\$29
Mushroom & Jerusalem Artichoke Tart, Smoked Egg Yolk, Buckwheat, Persillade and	
Main Ridge Capony Cheese	\$24
Shark Bay Blue Swimmer Crab Tortellini, Apple, Kohlrabi, Shiso and Brown Butter (A)	\$26
Benton Rise Farm's Locally Sourced Organic Salad with textures of seasonal vegetables	\$17

Mains

Roasted Sommerlad Breast & Buckwheat Chicken Pie with Bacon, Leek & Mushroom	\$48
Slow Wood Fire Grilled Altair Wagyu Picanha, Autumn Roots, Cavolo Nero and Port Jus	\$49
John Dory Fillets, Flinder's Mussels, Brassicas, Lemon and Sunflower Seeds (M)	\$50
Brioche Crusted N.Z. Flounder, Celeriac, Hazelnut, Cavolo Nero and Beurre Noisette (I)	\$54
Ryukyu Berkshire F1 Pork Loin, Espelette Pepper, Bulghur Wheat and Cured Pineapple	\$48
Roasted Ricotta Gnocchi, Oyster Mushrooms, Pumpkin, Chestnuts and Brussels Sprouts	\$39

Desserts

Cuvée Grand Cru Dark Chocolate Delice, Banana, Lime and Peanut Ice-cream	\$19
Yuzu Posset, Blackberry, Yoghurt, Mandarin and "Lamington"	\$16
Chestnut & Vanilla Beignet, Roasted Figs and Rippled Buttermilk Ice-Cream	\$17
Prune & Armagnac Croustade, Poached Pear, Hazelnut, Treacle and Crème Fraîche	\$17
Victorian Cheese Plate, House Chutney, Muscatels, Lavosh and Benton Rise	
Farm Honeycomb	Small \$28 / Large \$38
Home-made Ice-Cream & Sorbet Selection	\$6 / 3 Scoops \$15