



Complimentary Bread with Smoked Salt Butter	
Additional Bread (gfo) (dfo)	6
Duck Liver Parfait	16
Bitter Kumquat Chutney, Brioche Toast	
Cured Wagyu Beef Tenderloin (2)	19
Crispy Confit Potato, Caviar Transmontanus (gf) (df)	
Foie Grass Terrine (2)	19
Passito Gel, Poached Quince, Charcoal Grilled Brioche	
Dressed Oysters (2)	19
Limoncello Granita, Picked Cucumber, Scampi Caviar (gf) (df)	
Oysters Natural (6)	39
Shucked to order, Mignonette (gf) (df)	
Sea Scallops Ceviche (3)	39
Salmon Roe, Fennel, Citrus, Tomatillo-Tigers Milk Sorbet (gf) (df)	
Charcoal Fired King Prawns , Scampi Caviar	36
Coconut Cauliflower Puree, Cardamon Infused Bisque	
Ocean Trout	29
Laphroag Whisky Smoked, Malt Pickles, Barley Crunch (gf)	
Duck Leg Tortellini , Duck Consome	36
Duck Jamon, Flame Cap Mushrooms, Crostini (gfo)	
Mushroom Terrine	34
Picked Local Mushrooms, Porcini Cream, Puffed Basil-Tapioca (v)	

Market Fish , Caviar Transmontanus Charcoal Grilled Leek, Smoked Beurre Blanc (gf)	MP
Cherry Wood Smoked Duck Breast Sweet Corn Puree, Madeira Reduction (gf)	58
Chestnut Gnocchi , Gorgonzola Cream Marinated Heirloom Tomatoes, Peppery Greens (v)	29/42
Venison Backstrap , Date Gel Pedro Ximenez Glaze, Figs, Blackberries (gf) (df)	68
Steak Au Poivre , MB5 Wagyu Tenderloin 180g Cognac, Queensland Black Pepper (gf)	74
Petite Coz Salad , 25-year Aged Spanish Balsamic (gf) (df) (vg)	13
Roasted Baby Beetroots , Pearl Onions, Apple Dressing (gf) (vg)	15
Crispy Confit Potato , Bearnaise (gf)	15
Mushroom Pot Pie , Pancetta, Cream	15
Rocket Salad , Figs, Candied Walnuts, Chevrano Chardonnay Vinaigrette (gf) (v)	16

The Drunken Fig, Spiced Pinot Poached	16
Citrus Rice Pudding, Madeira, Vanilla Ice	
Autumn Cappuccino, Coffee Ice	16
Milk Foam, Roast Chestnut Praline, Salted Twigs	
Classic Pimms No.1	16
Cocktail Granita (gf) (df)	
Jaffa Mille Feuille	18
Cardamom and Juniper Accents	
Fromage Selection with Condiments	14/24/34
Dessert Wine	
2020 La Pigeade, Muscat de Beaumes de Venise, Rhone Valley	18
Armagnac & Cognac (30ml)	
Delord 1985, Bas-Armagnac, France	18
Delord VSOP, Bas-Armagnac, France	15
Hennessy XO, Cognac, France	24
Hennessy VSOP, Cognac., France	15
Calvados (30ml)	
Christian Drouin XO, Calvados, France	15
Sherry (75ml)	
Don Zoilo, Williams & Humbert Collection, Pedro Ximenez 15yo	14
José Estévez, Valdespino, Pedro Ximenez	10
Port (60ml)	
Kopke, Reserve Tawny, Porto Matured in Wood	12

2 Course

Corporate Lunch Menu
70pp whole table only

Artisan Sourdough Baguette
Smoked Salt Butter (gfo) (dfo)

Ocean Trout – Laphroag Whisky Cured
Malt Pickles, Barley Crunch (gf)

Cherry Wood Smoked Duck Breast
Sweet Corn Puree, Madeira Reduction (gf)

Complimentary Side
Petite Coz Salad, 25-year Aged Spanish Balsamic (gf) (df) (vg)

Chefs Recommendation Sides
15 plus pp **Roasted Baby Beetroots**, Pearl Onions, Apple Dressing (gf) (vg)
Crispy Confit Potato, Bearnaise (gf) **Mushroom Pot Pie**, Pancetta, Cream

Petit Fours
Chefs Selection

3 Course (VO)

90pp whole table only

Pre order required for reservation over 10 pax

Wine Pairing 55pp

Artisan Sourdough Baguette

Smoked Salt Butter (gfo) (dfo)

Entree (choice)

Marinated Mushroom Terrine, Pickled Local Mushrooms,
Porcini Cream Puffed Basil-Tapioca (v)

Sea Scallop Ceviche, Salmon Roe, Fennel,
Tomatillo-Tigers Milk Sorbet (gf) (df)

2021 Christophe Patrice, Chardonnay, Burgundy France

Main (choice)

Market Fish, Charcoal Grilled Leek, Smoked Beurre Blanc (gf)
Chestnut Gnocchi, Gorgonzola Cream, Marinated Heirloom Tomatoes (v)

2022 Canal Grando, Pinot Grigio, Venezia Italy

Or additional 25pp Steak Au Poivre, MB5 Wagyu Tenderloin, Cognac, Queensland
Black Pepper (gf)

2022 Curator, Shiraz, Barossa Valley, SA

Dessert (choice)

Classic Pimms No. 1 Granita (gf) (df)

Fromage & Condiments

Select One Variety From Our Trolley

2021 La Pigeade, Muscat de Beaumes de Venise, Rhone Valley, France

Petit Fours

Chefs Selection

5 Course

Degustation

145pp whole table only

Wine Pairing 85pp

Artisan Sourdough Baguette (gfo) (dfo)

Duck Liver Parfait, Smoked Salt Butter (gfo) (dfo)

2021 Chateau du Cray, Pinot Noir, Burgundy France

Sea Scallop Ceviche

Salmon Roe, Fennel, Tomatillo-Tigers Milk Sorbet (gf) (df)

2021 Christophe Patrice, Chardonnay, Burgundy France

Charcoal Fired King Prawns

Coconut-Cauliflower Puree, Cardamon Bisque

2022 Canal Grando, Pinot Grigio, Venezia Italy

Classic Pimms No.1

Granita (gf) (df)

Steak Au Poivre

MB5 Wagyu Tenderloin, Cognac, Queensland Black Pepper (gf)

2022 Curator, Shiraz, Barossa Valley, SA

The Drunken Fig

Spiced Pinot Poached, Citrus Rice Pudding, Madeira, Vanilla Ice

2021 La Pigeade, Muscat de Beaumes de Venise, Rhone Valley, France

Petit Fours

Chefs Selection