

## CANAPÉ

- Roasted pumpkin and raddish tart \$6
- Gold leaf caviar tart \$12
- Provincial baked oyster \$6
- Hashbrown, egg, bacon, pea \$6
- Whipped goats cheese and beetroot \$6
- Duck sandwich \$8
- Beef tartare, brioche, preserved lemon \$8
- Cured Kingfish and pomegranate tart \$12

## ENTREES

- Beetroot, Goats Curd** \$32  
Beetroot dressing, salt baked beetroot, toasted walnut
- Kingfish Ceviche** \$34  
Burnt orange, sauce vierge, raddish, avocado
- Steak Tartare** \$34  
Parisian dressing, crouton, egg yolk jam, pickles
- Grilled Prawns** \$36  
Radish, roe, pumpkin, cucumber, caper butter
- Roasted Duck Pasta** \$32  
House made pasta with a truffle and duck sauce

### 350g Black Angus Striploin

Black Angus MB4+ with truffle fries  
\$49

### 350g Black Angus Scotch Fillet

Scotch fillet with pomme puree  
\$68

### 300g Wagyu Tajima MB7+

Scotch fillet, with truffle pommeè puree  
\$162

## TO SHARE

### Whole roasted duck

Whole glazed roasted aged duck off the crown, confit legs \$178

### Corn Fed Chicken

Hunter Valley chicken, Speck, leek, truffle butter  
\$98

### Cote De Boeuf 1kg

Black angus MB4+ Pomme Puree, Mustard, jus  
\$225

## STARTERS

- House made brioche**  
Roasted duck fat and herb butter \$14
- Charcuterie platter**  
Cured meats and condiments \$36
- Duck and port patè**  
Endive, brioche toasts \$26
- Grilled lamb skewer \$12**
- Glazed and grilled kingfish shank \$19**
- Fresh oysters**  
1/2 - \$32 / 12 - \$64
- Champagne mornay oysters**  
1/2 - \$33 / 12 - \$65

## MAIN COURSE

- Mushroom Truffle Risotto** \$42  
Black truffle, confit mushroom
- Murray Cod** \$58  
Fennel, prawn, salsa and prawn sauce
- Aged Duck** \$59  
Beetroot, duck sausage, seasonal fruits
- Lamb Rump** \$56  
smoked carrot, mustard, confit cabbage
- Beef Short Rib** \$61  
Black garlic, local mushrooms, Cavolo Nero, pickles

## GRILL

## SIDES

- Pomme Pureé \$15
- Truffle pomme Pureé \$17
- Hassel Back potatoes \$16
- Truffle Fries \$15
- Cauliflower cheese Gratin \$16
- Oak lettuce salad \$14
- Broccolini, herb yoghurt \$15
- Charred carrot, feta \$15

## SAUCES

- Mushroom sauce \$3
- Pepper sauce \$3
- House made BBQ sauce \$3
- Redwine Jus \$3