

THURSDAY 18TH APRIL

FIXED PRICE À LA CARTE MENU

3 Courses: \$150 per person

2 Courses: \$120 per person  
Monday - Thursday

TO START

HAND-PICKED AND DRESSED QUEENSLAND MUD CRAB fermented chilli dressing, buckwheat crumpet NF	\$25 ea	BLACK RIVER CAVIAR CHURROS lemon cream, chive NF	5g / \$25 ea 10g / \$50 ea	TEMPURA PRAWNS, ponzu DF	\$9 ea
SYDNEY ROCK OYSTERS shucked to order		TROUT AND HERRING ROE CHURROS lemon cream, chive NF	\$9 ea	FISH TACO, avocado, sour cream NF	\$8 ea
Natural	\$7.5 ea	BLACK RIVER CAVIAR served with blinis & traditional accompaniments NF	30g / \$200 50g / \$320	NARDIN ANCHOVY FILLETS, lemon, toasted sourdough NF DF	\$40
Lime ceviche	\$7.5 ea	BLACK RIVER CAVIAR ORIGIN: URUGUAY		JAMON IBERICO DE BELLOTA PURO 100% pan con tomate 40g DF	\$48
Tempura	\$7.5 ea				
Caviar	\$21.5 ea				

ENTREE

WILD MUSHROOM AND COMTE TARTLET, caramelised onion, mushroom duxelles, tarragon, chives v, NF		YELLOW FIN TUNA TARTARE, crispy rice, chilli, trout roe, avocado, yuzu, sesame, furikake DF		POACHED WA MARRON, potato and lobster salad, finger lime, saltbush, saffron and orange beurre blanc GF, NF	\$20 Supplement
FRIED ZUCCHINI FLOWERS, mozzarella, basil aioli, pesto rosso, parmesan, pine nuts v		CRUDO OF CORAL TROUT AND AMA EBI PRAWN, coral mayonnaise, garlic lemon dressing, pickled radish GF, NF, DF		CATALINA STEAK TARTARE: Tajima wagyu, dijon aioli, cornichon, capers, eschalot, parsley, sourdough crouton NF, DF	
PAN SEARED ABROLHOS ISLAND SCALLOPS, spanner crab mousse, miso hollandaise, potato crisp, sesame & cucumber salad GF, NF		75G HAND-PICKED AND DRESSED QUEENSLAND MUD CRAB, fermented chilli, buckwheat crumpets NF	\$65 Supplement	Add 5g Black River caviar \$25 Supplement	

MAINS

FIG AND RICOTTA AGNOLOTTI, pecorino, radicchio, hazelnut, wild rocket v		PAN ROASTED MURRAY COD, prawn and tomato concassé, chive, trout roe, avruga, Champagne beurre blanc GF, NF	\$10 Supplement	ROASTED SUCKLING PIG, flavour fall plum salad, sultana and wholegrain mustard jus GF, DF	\$60 Supplement for 2 to share, \$120 for 1
SYDNEY ROCK LOBSTER RISOTTO cuttlefish, cherry truss tomato, soffritto, bottarga crumb, chilli oil NF	\$90 Supplement	LINE CAUGHT BUTTERFLIED NZ BABY SNAPPER, smoked garlic aioli, cornichon, green olive, pickled chilli, capers, garlic crouton NF, DF		LITTLE JOE GRASS FED BEEF TENDERLOIN, potato fondant, black garlic, snake beans, salsa verde, red wine jus GF, NF	
CRISPY SKIN HIRAMASA KINGFISH, WA octopus, piquillo pepper puree, chilli, preserved lemon GF, NF, DF		WHITE PYRENEES LAMB RUMP, braised lamb shoulder, potato dumpling, celeriac, heirloom vegetables NF		500G JADE WAGYU SIRLOIN (MBS 9+), potato rosti, parmesan, caramelised onion, leaf salad, sauce au poivre GF, NF	\$100 Supplement for 2 to share, \$170 for 1
LINE CAUGHT PAN FRIED NZ SNAPPER, potato and garlic mash, lemon caper butter sauce GF, NF					

SIDES

Chips	\$16	Baby cos salad, avocado, tomato, butter milk dressing	\$18	Green beans, garlic butter, almonds,	\$18
Potato & garlic mash	\$16	Panzanella salad	\$18	Sautéed broccolini, chilli, garlic, parmesan	\$18
		Add Nardin anchovy fillets \$20 supplement			

DESSERTS

STRAWBERRY PAVLOVA, finger lime, lime curd, creme chantilly, strawberry sorbet GF, NF		JIAVARA MILK CHOCOLATE MOUSSE, peanut butter cremeux, banana ice cream GF		PASSIONFRUIT WHITE CHOCOLATE CHEESECAKE, pear, creme chantilly NF	
CARAMELISED FIG, bitter caramel mousse, brik pastry, pistachio ice cream		CARAMELISED SPICED PINEAPPLE, coconut vanilla sorbet VEGAN, NF		AFFOGATO: espresso coffee, choice of liqueur, biscotti, vanilla ice cream	
ROASTED FLAVOUR FALL PLUM, pomegranate torte, yoghurt, vanilla bean parfait GF		CLASSIC LEMON TART, fresh raspberries, lemon mascarpone		SELECTION OF CHEESE, quince paste, pear	\$15 supplement