

2 courses – 90 per person
(entrée / main or main / dessert)
3 courses – 110 per person
(entrée / main / dessert)

Small Plates

Warm sour dough bread, mixed olives, cultured butter <i>(ngi available)</i>	10
Chicken parfait infused with truffle, onion jam, toasted brioche 🍷 <i>NV Champagne Deutz Brut Rosé – Aÿ, France 35</i>	19
Petit charcuterie board, grissini <i>(vegan board available)</i> 🍷 <i>NV Champagne Deutz Brut Rosé – Aÿ, France 35</i>	22
Fresh oysters - natural / shallot, red wine vinegar 🍷 <i>NV Champagne Deutz Brut Classic – Aÿ, France 33</i>	MP
Sturia French caviar (15g), buckwheat blinis, shallots, eggs & parsley *Discounts not applicable 🍷 <i>NV Champagne Deutz Brut Classic – Aÿ, France 33</i>	89*

Entrées

Prawn tortellini, bouillabaisse, bread & bacon crumble <i>(ndi available)</i> 🍷 <i>NV Champagne Deutz Brut Classic – Aÿ, France 33</i>	
Bluefin tuna tataki, jalapeno salsa, yuzu & miso dressing, edamame, seaweed <i>(ndi, ngi)</i> 🍷 <i>Little Vespa Pinot Grigio – King Valley 16</i>	
Heirloom tomato, mozzarella, basil & tomato sorbet, olive tapenade, fried basil <i>(ngi, v, h)</i> 🍷 <i>Kuku Sauvignon Blanc – Marlborough, NZ 16</i>	
Pressed confit duck, witlof salad, pomegranate, honey orange dressing, toasted brioche <i>(h)</i> 🍷 <i>Rob Dolan White Label Chardonnay – Yarra Valley 16</i>	
Steamed beetroot, watermelon radish, apricot purée, blueberry gel, coconut yoghurt, rice puff <i>(ngi, vg, h)</i> 🍷 <i>NV Madame Dumont Blanc de Blancs – Loire Valley, France 16</i>	
Gippsland beef tartare, shallots, capers, cornichons, parsley, egg yolk, crostini <i>(ndi, h) (ngi available)</i> 🍷 <i>La Manufacture Chablis AOC Chardonnay – Chablis, France (Coravin) 28</i>	
Port Macquarie Kingfish ceviche, rock melon & tomato gazpacho, chili, finger lime, coriander, lemon, fried garlic <i>(ndi, ngi, h)</i> 🍷 <i>Minuty M Rosé – AOC Côtes de Provence, France 17</i>	

Sides

Triple cooked potato, Moroccan spices, peri peri mayo <i>(ngi, ng, h)</i>	14
Charred broccolini, coconut harissa, granola <i>(ngi, vg, h)</i>	14
Iceberg lettuce, lemon dill yoghurt, pumpkin seeds, cheese <i>(ngi, v, h)</i>	14
Watermelon salad, tomatoes, Danish feta, balsamic, mint <i>(ngi, v, h)</i>	14

Mains

Pappardelle, mixed mushroom ragout, crispy enoki, caramelised onion, lemon zest, shaved parmesan <i>(v) (ngi available)</i> 🍷 <i>Minuty M Rosé – AOC Côtes de Provence, France 17</i>	
Humpty Doo Barramundi, nduja chorizo sauce, braised baby octopus, wilted spinach, rice cracker <i>(ngi)</i> 🍷 <i>Pewsey Vale Contours Riesling – Eden Valley (Coravin) 23</i>	
White miso glazed cauliflower steak, coconut tahini, mushroom, tomatoes, mixed seeds <i>(ndi, ngi, vg)</i> 🍷 <i>TarraWarra Estate Reserve Chardonnay – Yarra Valley (Coravin) 30</i>	
Crispy Gippsland pork belly, carrot purée, olive prune relish, charred fennel, apple madeira jus <i>(ngi)</i> 🍷 <i>Mount Avoca Shiraz – Pyrenees 16</i>	
Seared Western Victoria duck breast, Puy lentils, carrots, beetroot ketchup, spiced duck jus <i>(ngi, h)</i> 🍷 <i>Helen's Hill Pinot Noir – Yarra Valley 16</i>	
Tasmanian lamb rack, smoked eggplant purée, minted labneh, rosemary gastrique, confit garlic, peas, lamb jus <i>(ngi, h)</i> 🍷 <i>Levantine Hill's Samantha's Paddock – Cabernet Sauvignon, Petit Verdot, Merlot, Cabernet Franc, Malbec – Yarra Valley (Coravin) 55</i>	
Gippsland eye fillet, truffle mashed potato, bone marrow, chimichurri <i>(ngi, h)*</i> 🍷 <i>Wood Park Wild's Gully Tempranillo – King Valley 16</i> *Surcharge 16	
Roasted lamb shoulder (for two), Korean BBQ sauce, pickled carrot & daikon, kimchi salad <i>(ndi, h)</i> 🍷 <i>Voyager Estate Cabernet Sauvignon – Margaret River 16</i>	

Desserts

Belcolade cocoa trace milk chocolate mousse, yoghurt sorbet, vanilla rhubarb, raspberry snow, puffed chocolate rice <i>(ngi, h)</i> 🍷 <i>All Saints Estate Moscato – Rutherglen 14</i>	
Champagne & Rocky Creek strawberries, torn sponge, sorbet, Belcolade white chocolate 🍷 <i>NV Champagne Deutz Brut Classic – Aÿ, France 33</i>	
Coconut bavarois, caramelised pineapple, coconut crumble, salted caramel ice cream, pineapple gel <i>(h) (ngi available)</i> 🍷 <i>Chocolate Orange Espresso Martini 24</i>	
Lavender poached pears, candied pears, blood orange sorbet, salted meringue <i>(ngi, vg)</i> 🍷 <i>NV Campbells Classic Rutherglen Muscat – Rutherglen 12</i>	
Chefs selection cheese, quince gel, dried fruits, crackers, warm bread <i>(ngi available)</i> 🍷 <i>NV Campbells Liquid Gold Topaque – Rutherglen 12</i>	



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