

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

## Small Plates

Chicken parfait infused with truffle, onion jam, toasted brioche <i>NV Champagne Deutz Brut Rosé – Aÿ, France 35</i>	19
Petit charcuterie board, grissini (vegan board available) <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 <i>*Discounts not applicable</i> <i>NV Champagne Deutz Brut Classic – Aÿ, France 33</i>	89*

## Entrées

Prawn tortellini, bouillabaisse, bread & bacon crumble (ndi available) <i>NV Champagne Deutz Brut Classic – Aÿ, France 33</i>	
Bluefin tuna tataki, jalapeno salsa, yuzu & miso dressing, edamame, seaweed (ndi, ngi) <i>Santa &amp; D'Sas Pinot Grigio – King Valley 15</i>	
Heirloom tomato, mozzarella, basil & tomato sorbet, olive tapenade, fried basil (ngi, v, h) <i>Kuku Sauvignon Blanc – Marlborough, NZ 15</i>	
Pressed confit duck, witlof salad, pomegranate, honey orange dressing, toasted brioche (h) <i>Rob Dolan White Label Chardonnay – Yarra Valley 16</i>	
Steamed beetroot, watermelon radish, apricot purée, blueberry gel, coconut yoghurt, rice puff (ngi, vg, h) <i>NV Madame Dumont Blanc de Blancs – Loire Valley, France 16</i>	
Gippsland beef tartare, shallots, capers, cornichons, parsley, egg yolk, crostini (ndi, h) (ngi available) <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 (ndi, ngi, h) <i>Minuty M Rosé – AOC Côtes de Provence, France 17</i>	

## Sides

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

## Mains

Pappardelle, mixed mushroom ragout, crispy enoki, caramelised onion, lemon zest, shaved parmesan (v) (ngi available) <i>Minuty M Rosé – AOC Côtes de Provence, France 17</i>	
Humpty Doo Barramundi, nduja chorizo sauce, braised baby octopus, wilted spinach, rice cracker (ngi) <i>Pewsey Vale Contours Riesling – Eden Valley (Coravin) 23</i>	
White miso glazed cauliflower steak, coconut tahini, mushroom, tomatoes, mixed seeds (ndi, ngi, vg) <i>TarraWarra Estate Reserve Chardonnay – Yarra Valley (Coravin) 30</i>	
Crispy Gippsland pork belly, carrot purée, olive prune relish, charred fennel, apple madeira jus (ngi) <i>Mount Avoca Shiraz – Pyrenees 16</i>	
Seared Western Victoria duck breast, Puy lentils, carrots, beetroot ketchup, spiced duck jus (ngi, h) <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 (ngi, h) <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 (ngi, h)* <i>Wood Park Wild's Gully Tempranillo – King Valley 14</i>	<b>*Surcharge 16</b>
Roasted lamb shoulder (for two), Korean BBQ sauce, pickled carrot & daikon, kimchi salad (ndi, h) <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 (ngi, h) <i>All Saints Estate Moscato – Rutherglen 13</i>	
Champagne & Rocky Creek strawberries, torn sponge, sorbet, Belcolade white chocolate <i>NV Champagne Deutz Brut Classic – Aÿ, France 33</i>	
Coconut bavaois, caramelised pineapple, coconut crumble, salted caramel ice cream, pineapple gel (h) (ngi available) <i>Chocolate Orange Espresso Martini 24</i>	
Lavender poached pears, candied pears, blood orange sorbet, salted meringue (ngi, vg) <i>NV Campbells Classic Rutherglen Muscat – Rutherglen 12</i>	
Chefs selection cheese, quince gel, dried fruits, crackers, warm bread (ngi available) <i>NV Campbells Liquid Gold Topaque – Rutherglen 12</i>	



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