



Private Dining Menu

Starters

Robata Grilled Asparagus

Organic barley miso | sour dough | pickled radish

Yellow Fin Tuna Tartare

Tasmanian wasabi | cucumber | yuzu | sushi rice

Pasture Raised NSW Porkbelly

broccolini | sesame | pear | crackling

Corn Fed Chicken Breast

corn | buttermilk | skin

Mains

Poached Ora King Salmon

nori | daikon | pickled ginger | crispy

Riverina Lamb Loin and Belly

smoked miso eggplant | baby zucchini | sheep yoghurt | broad bean

Tajima Wagyu Short Rib

pepperberry | smoked garlic | potato | shallot

Tandoori Carrot

cashew nut | mint yoghurt | naan | pickle



Desserts

Lemon Spiraled Meringue Tart

Lemon curd | lemon agar | swiss meringue | lemon sorbet | cardamon
crumble

Caramel Mille-feuille

Caramelized puff pastry | caramel Chantilly | soft caramel | caramelised
hazelnut, vanilla ice cream

Vanilla Eclair

vanilla pastry cream | fondant glaze | crumble | vanilla ice cream |
vanilla sauce

Blackforest

vanilla Chantilly | milk chocolate whipped ganache | cherries | dark
chocolate shavings | cherry agar | berry sorbet

Sides

Sides are served by the bowl

Mixed leaves 9

Roasted Kipfla Potato 12

Steamed Seasonal Vegetables 12

two course | three course

set menu 60 | 80

alternate menu 75 | 90