

OYSTERS

Pambula, Sydney Rock, New South Wales \$5
Smithton, Pacific, Tasmania \$5

STOREHOUSE

Marinated olives \$9
Chicken liver pâté, crispy chicken skin and brioche \$16
Pork terrine, cornichons \$16
Charcuterie - saucisson, guanciale, venison salami \$15ea || Selection \$38

STARTERS

Roast pumpkin, crème fraîche, pepitas and espelette \$22
Jerusalem artichoke, straciatella, pickled grapes and watercress \$24
Sardines, parsley, garlic and lemon \$24
Kingfish crudo, crème fraîche, espelette, lemon and wild fennel \$27
Classic steak tartare, potato galette \$25

MAIN PLATES

Risotto with nettle, smoked almonds and goat cheese \$27
Rudderfish with Jerusalem artichoke, celeriac purée and mushroom consommé \$42
Roasted half chicken with button mushroom fricassé \$38
Aylesbury duck breast, pumpkin, mandarin and black garlic \$48
Tasmanian grass fed eye fillet with heirloom cauliflower \$58

Salad of mixed leaves, maple dressing \$10
Roasted duck fat potatoes \$12

DESSERT & CHEESE

European cheese, served with lavosh and honey \$15 per piece
Rum baba, coffee, white chocolate ganache and salted caramel \$16
Lemon tart, meringue and lemon sorbet \$15
Profiteroles with mascarpone and chocolate sauce \$14
Apple tarte tatin with vanilla bean icecream \$14

SUSTAIN

Menu \$75 || Pairings \$65

Campari & grapefruit
Chicken liver pâté, crispy chicken skin, lavosh

Charred Port Philip Bay sardines, parsley, garlic and lemon
Jerusalem artichokes, straciatella, pinenuts, grapes and watercress

Beef short rib, brussels sprouts, red cabbage and horseradish
Salad of mixed leaves, maple dressing || Aligot mash

Apple Tarte Tatin

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SUPPLEMENTS

The following additional items may be added to either menu:

Black truffle, Braidwood, NSW (3g) \$18 p/p
Rossini white sturgeon caviar - 30g \$180
Oysters with Rossini Gold caviar (1g) \$12ea
Classic steak tartare, potato galette \$25
Selected European cheeses - \$15p/p

SURRENDER

Menu \$120 || Pairings \$95

Campari & grapefruit
Chicken liver pâté, crispy chicken skin, lavosh

Coffin Bay oyster, South Australia*

Kingfish crudo, crème fraîche, espelette, lemon and wild fennel*
*[Optional Supplement - Rossini Gold caviar (3g) \$20p/p]

Charred Port Philip Bay sardines, parsley, garlic and lemon

Nettle risotto, pine mushrooms

Rudderfish, Jerusalem artichoke, celeriac purée and mushroom consommé

Aylesbury duck breast, pumpkin, mandarin and black garlic

Gin and tonic granita

Rum baba, coffee, white chocolate ganache and salted caramel

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EPOCHA