

## TO START

**Caviar service** - 10 g tin oscietra sturgeon caviar, cultured cream, chives, seaweed salt potato crisps **95ea**

**Oysters** - Natural **6ea** · Native - fingerlime, anise myrtle, lemon aspen **6.5ea** · Pandanus kombucha granita **6.5ea**

**Cornetto** - cultured dashi cream, fingerlime, egg yolk, smoked salmon roe **15ea** · with oscietra sturgeon caviar **30ea**

**Kangaroo 'tart-are'** - kangaroo tartare, crisp tart, tonnato, capers, pickled chilli **9ea**

**Bread Social sourdough** - whipped house made ricotta, caramelised wattleseed honey **6ea**

## THREE COURSE 115

### ENTRÉE

**Chilled spanner crab**, chawanmushi, crab dashi, mushroom, radish, burnt macadamia, allium oil **ADD OSCIETRA CAVIAR 30**

**Dry aged yellowfin tuna carpaccio**, nduja spiced romesco, stracciatella, garum dressing, capers, herbs and flowers

**Tomato tagliolini**, seared coral prawns, shellfish XO soffritto, bush tomato XO pangrattato, fingerlime, shiso

**Warrigal greens girella raviolo**, garden peas, smoked pancetta, carbonara cream, confit egg yolk, mint oil

### MAIN

**Australian Bay Lobster** (bug), glazed in fermented chilli, hand-rolled fregola pasta, corn, native spiced curry butter

**Market fish** grilled over paperbark & lemon myrtle, heirloom zucchini & squash, buttermilk velouté, basil, wakame

**Dry-aged & glazed free-range duck breast**, Davidson plum jam, charred radicchio, macadamia cream, rosella jus

**Rangers Valley black onyx angus 3+ sirloin steak** OR **Jack's Creek 9+ wagyu sirloin steak** **WAGYU SUPPLEMENT 45**

SERVED WITH Spice roasted heritage carrots, prune jam, hazelnuts, carrot & wattleseed miso, coffee & Pedro Ximenez jus

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### SIDES 15ea

**Raes salad** - Janelle's organic salad leaves & vegetables dressed in lemon vinaigrette

**Green beans**, brown butter, toasted almonds, mint, pecorino

**Fries** - skin on shoestring fries, salt & vinegar seasoning

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### DESSERT

**Lemon meringue bombe** - aspen sorbet, lemon myrtle parfait, white chocolate, almond shortbread, meringue

**Iced Vovo** - Piccone farm vanilla bean frozen mousse, sable, native berry & Davidson plum jam, marshmallow, coconut

**MacAffogato** - coconut & roast macadamia sorbet, spent macadamia crumb, Brookie's Mac liqueur, espresso

**Cup of "Milo"** - malt mascarpone ice cream, dark chocolate, salted caramel, marsala jelly, housemade koji "milo"

*A 10% surcharge applies on Sunday & 15% on public holidays | Card surcharges apply*

*A 10% service charge applies on the total final bill for groups of 6+ guests*