

OYSTERS

Wonboyn, Sydney Rock, New South Wales \$5

St Helens, Pacific, Tasmania \$5

Oysters with Rossini Gold caviar (1g) \$12ea

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, goat cheese, pepitas and dill \$20

Cauliflower, farro, smoked almonds and borecole \$21

Scallops, globe artichoke and guanciale \$31

Kingfish crudo, crème fraîche, espelette, lemon and wild fennel \$27

Classic steak tartare, potato galette \$25

MAIN PLATES

Parmesan risotto with pine mushrooms \$33

Red Emperor, celeriac, king oyster mushroom and Jerusalem artichokes \$43

Roasted half chicken with brussels sprouts \$44

Strathdownie venison, raspberries, beetroot and brioche \$55

Black Angus eye fillet, sweet potato, parsnip and chestnuts \$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

Lemon tart with vanilla bean ice cream \$14

Rum Baba, white chocolate ganache and salted caramel \$16

Profiteroles with mascarpone and chocolate sauce \$14

Apple tarte tatin with vanilla bean ice cream

**Please note there will be no a la carte selection available on Friday and Saturday evenings*

SUSTAIN

Menu \$75 || Pairings \$65

House made pickled vegetables
Chicken liver pâté, crispy chicken skin, lavosh

Kingfish crudo, crème fraîche, espelette, lemon and wild fennel
Cauliflower, farro, smoked almonds and borecole

Wagyu beef cheek, baby beetroot and aligot mash
Salad of mixed leaves, maple dressing

Apple Tarte Tatin

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SUPPLEMENTS

The following additional items may be added to either menu:

Black truffle – Braidwood, NSW (3g) \$18p/p

Oysters - Wonboyn, NSW \$5ea

Oysters – St Helens, TAS \$5ea

Oysters with Rossini Gold caviar (1g) \$12ea

Classic steak tartare, potato galette \$25

Parmesan risotto with black truffle \$25p/p

Selected European cheeses - \$15p/p

SURRENDER

Menu \$120 || Pairings \$95

House made pickled vegetables
Chicken liver pâté, crispy chicken skin, lavosh

Kingfish crudo, crème fraîche, espelette, lemon and wild fennel

Scallops, globe artichoke and guanciale

Baby calamari, chickpeas and Jamón

Parmesan risotto, pine mushrooms

Red Emperor, celeriac, king oyster mushroom and Jerusalem artichokes

Strathdownie venison, raspberries, baby beetroot and brioche

Gin and tonic granita

Rum Baba, coffee, white chocolate ganache and salted caramel

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EPOCHA