

OYSTERS

Sydney Rock, Clyde River, New South Wales \$5
Pacific, Pipeclay Lagoon, 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, goat cheese, pepitas and dill \$20
Raw tuna, crème fraîche, espelette, horseradish and chives \$26
Grilled octopus, gremolata and red mojo sauce \$28
Duck yolk, cauliflower mash, Jamón, black truffle and croutons \$28
Venison tartare, potato galette \$25

MAIN PLATES

Jerusalem artichokes, stracciatella, pickled grapes and watercress \$28
Red Emperor, leeks, mustard, tarragon and wild garlic \$42
Roasted half chicken with parsnip \$44
Flinders Island lamb rack, carrots and black olive crumb \$55
Black Angus eye fillet, celeriac and walnut purée, brussels sprouts \$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 \$12
Chocolate and gold dome \$14
Crêpes Suzette \$25

**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

Raw tuna, crème fraîche, espelette, horseradish and chives
Beetroot, blood orange and hibiscus vinaigrette

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

Chocolate and gold dome

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SUPPLEMENTS

The following additional items may be added to either menu:

Venison tartare, potato galette \$25
Selected European cheeses - \$15p/p

SURRENDER

Menu \$120 || Pairings \$95

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

Raw tuna, crème fraîche, espelette, horseradish and chives

Venison tartare with potato galette

Duck yolk, cauliflower mash, Jamón and brioche croutons

Squid ink risotto, king prawn and cuttlefish ribbons

Red Emperor, leeks mustard, tarragon and wild garlic

Flinders Island lamb rack, carrots and black olive crumb

Gin and tonic granita

Crêpes Suzette

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EPOCHA