

SUPPLEMENTS

Oysters – Pacific, TAS || Sydney rock, NSW \$5
Marinated olives \$9
Pork terrine \$16 || House pâté \$17
Charcuterie selection \$32

SUSTAIN

Two courses \$65 || Three courses \$75

ENTRÉE

Buffalo stracciatella with new season peas and black garlic
Grilled asparagus, walnut emulsion and perfect egg
Steak tartare, potato galette
Spanish mackerel, crème fraîche, bottarga, espelette and herring roe
Lakes Entrance grilled octopus, gremolata and red mojo (add \$10)

MAIN COURSE

Globe artichokes, Jerusalem artichokes, white wine and parsley sauce
Barramundi, sauce vierge, yellow beans, broad beans and black olive
Roasted half chicken, corn, farro, Madeira sauce
Borrowdale pork scotch fillet with okra and pickled kohlrabi
Confit duck leg, caramelised fennel and pickled grapes, beetroot
Salad of mixed leaves, maple dressing \$10 || Roasted duck fat potatoes \$12

DESSERT

Strawberry Mille-Feuille
Passionfruit and white chocolate dome
Pêche Melba

European cheese (add \$5)

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Sometimes you just have to give in
To change and surrender to the season....

Chef Gerard Curto

SURRENDER

Menu \$120 || Pairings \$95

Spanish mackerel, crème fraîche and bottarga, espelette and herring roe
Buffalo stracciatella with new season peas and black garlic
2015 Riesling, G.H Von Mumm, Token 50th Parallel, Rheingau, Germany
2015 Traminer, Katogi Averoff, Metsovo, Thessaly, Greece

King prawn, lemon, chervil and brown butter
Lakes Entrance grilled octopus, gremolata and red mojo
2017 Verdejo, Cantarranas, Spain
2016 Tempranillo, Bodegas Enguera Casa Lluch, Valencia, Spain

Barramundi, sauce vierge, yellow beans, broad beans and black olive
2016 Chardonnay, Maison Chanson Père & Fils Viré- Clessé, France

Duck breast, caramelised fennel and pickled grapes, beetroot
2015 Syrah/carignan, Cos des Boutes Le pluriel, Costières de Nîmes, France

Pêche Melba
Nv Chrles Chevalier Rose Champagne, France

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EPOCHA