

SUPPLEMENTS

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

SUSTAIN

Three courses \$75

ENTRÉE

Classic king prawn cocktail (add \$10)
Heirloom tomatoes with salmorejo and pickled anchovies
Organic beans, buffalo mozzarella with sauce vierge and black olive
Kingfish, crème fraîche, bottarga and herring roe
Steak tartare, potato crisps, baguette

MAIN COURSE

King Ora salmon, apple purée, baby leeks and tarragon
Roasted chicken breast, corn and farro, Madeira sauce
Pork neck with okra and pickled kohlrabi
Borrowdale pork scotch fillet with okra and pickled kohlrabi
Stuffed zucchini flowers with ratatouille

Dry aged Cape Grim strip loin for 2 served tableside (add \$20 per person)

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

DESSERT

Cherry clafoutis, crème anglaise
Chocolate croquante dome with almond praline
Vanilla cheesecake, raspberry coulis and poached rhubarb
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 \$129 || Pairings \$95

Kingfish, crème fraîche and bottarga, espelette and herring roe
2017 Melon de Bourgogne, Domaine Pépière Muscadet, Loire Valley, France

Heirloom tomatoes with salmorejo and pickled anchovies
2017 Rose, Pinot Grigio DOC Venezia Italy

Steak tartare and potato lingot, shaved foie gras
2012 Savatiano, Papagiannako, Markopoulo, Greece

Risotto with confit King Ora salmon
2016 Chardonnay, Maison Chanson Père & Fils Viré- Clessé, France

Gippsland rabbit with fregola, Dijon mustard and okra
2015 Bobal, Marsilea Valencia, Spain

Vanilla cheesecake, raspberry coulis and poached rhubarb
Samos Phyllas, Greece

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EPOCHA