

## **TO START**

Oysters - Sydney Rock, N.S.W \$5  
Marinated olives \$9  
Pork terrine, baguette \$16 || House pâté, brioche \$17  
Charcuterie selection \$32

## **SUSTAIN MENU**

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

### **ENTRÉE**

Heirloom tomatoes with salmorejo and pickled anchovies  
Organic beans, buffalo mozzarella with sauce vierge and black olive  
Kingfish, crème fraîche, bottarga, herring roe and espelette  
Steak tartare, potato crisps, baguette

### **MAIN COURSE**

Stuffed eggplant with ratatouille and red mojo  
Confit King Ora salmon, apple purée, baby leeks and tarragon  
Hunter Valley corn fed chicken breast, corn and farro, Madeira sauce  
Pork scotch, morcilla, apricot compote and black garlic

Little Joe MB4 Scotch fillet for 2 served tableside *(add \$20 per person)*

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

### **DESSERT OR CHEESE**

Pavlova filled with berry compote, raspberry and ginger  
Chocolate délice, vanilla and marscapone cream  
Mango pannacotta with strawberry, lime and passionfruit salsa  
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, bottarga, herring roe and espelette  
*2015 Assyrtiko Domaine Sigalas, Santorini, Greece*

WA marron with heirloom tomatoes, salmorejo and basil  
*2015 Roter Veltliner, Weingut Angerer Kurt, Kamptal, Austria*

Confit King Ora salmon, apple purée, baby leeks and tarragon  
*2016 Chardonnay, Maison Chanson Père & Fils Viré-Clessé, France*

Brisbane Valley quail, cabbage purée and kale  
*2014 Blatina/Merlot Vinogradi Nuic, Bosnia & Herzegovina*

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

Chocolate délice  
*Rosso vermouth by Carlo Quaglia, Italy*

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