

CHEFS MENU

\$85pp

focaccia / roast chicken skin butter / cups estate olive oil

brick tartelette / boneo beetroot / koji cream / toasted yeast

spanner crab crumpet / whipped cod roe / herb emulsion

honey roasted scallop / pumpkin / finger lime / caramalised garlic

kingfish crudo / kombu & sudachi / persimmon / beach herbs

potato gnocchi / anchovy & nasturtium / pine mushroom / black cabbage

hibachi grilled beef / miso soubise / bordelaise / saltbush

OPTIONAL SIDES:

winter greens / pine nut cream / chardonnay dressing \$18

parmesan & truffle fries \$15

DESSERTS & CHEESE

main ridge pear / baked white chocolate / yuzu / espresso \$17

sicilian donuts / chocolate ganache / strawberry \$17

cheese plate / lavosh / quince paste / fruit / muscatel

one cheese- \$15

two cheese- \$24

Triple Cream Brie- Brillat-Savarin Affine, AOP, Cow's milk, (Gilly-les-Citeaux-France)

Gruyere- Belfaux Swiss Gruyere AOP, Cow's milk (Switzerland)