

## SAMPLE MENU 1

yellowtail kingfish ceviche, avocado mousse,  
native finger lime, tapioca crisp, Shima wasabi

warm salad new season pink eye potatoes,  
Freycinet black mussels, leeks, dill,  
Tasmanian saffron, buttermilk

Robbins Island pure bred wagyu beef  
horseradish, char-grilled broccolini, onion soubise,  
burnt onions

middle-eastern inspired bisteeya, roasted squab breast  
cherries, spiced carrot pickle

Pyengana cheddar cheese eclair, cheddar custard

mango, panna cotta, passionfruit granita,  
mango sorbet, toasted coconut

## SAMPLE MENU 2

summer black figs, jamón ibérico, local goats curd

prawn and brown rice congee, egg yolk,  
sugar snap peas, garlic chives, ginger oil, pea shoots,  
fragrant prawn broth

slow roasted baby cauliflower, aged gruyere,  
hazelnut dukkha, sour dough crumb, brown butter

free range Berkshire pork loin,  
celeriac puree, Pedro Ximenez poached prunes

fromage langres, fennel shortbread,  
date and pear compote

strawberries, rhubarb, jelly, vanilla cream

## SAMPLE MENU 3

poached nectarine, d'argental brebirousse  
Freycinet olive oil, honey from our hives

Tasmanian trout, Fraser Island spanner crab  
salmon pearls, tahini yoghurt, sumac, preserved lemon,  
walnuts, soft herbs

potato gnocchi, flowering broccoli,  
cured pork jowl, free range hens eggs, gremolata,  
shaved pecorino

organic farmed Springfield venison loin,  
roast pumpkin, red currents, cassis jus,  
wild fennel, kampot pepper

Tete de moine, apple crisps

peach, raspberry, soft meringue, vanilla cream

## SAMPLE MENU 4

asparagus, prosciutto, hazelnuts,  
stone ground polenta, Manchego emulsion

poached pink ling, scallop pudding, peas, sorrel, lettuce

steamed dumplings - abalone and prawn  
shiitake glazed mushrooms, Asian greens,  
aromatic chicken broth

free range duck breast, Persian red lentils,  
spiced peach chutney, black garlic

whipped Délice de Bourgogne, sable crumb, rhubarb

apricots poached in Sauternes, meringue,  
Sauternes jelly, cardamom cream

SAMPLE MENU 5

yellowtail kingfish sashimi, scampi caviar,  
roasted buckwheat dashi, pickled watermelon

crisp fried oysters, eggplant simmered in XO sauce

southern rock lobster, pickled kohlrabi, lobster miso

Long Name Farm pork belly  
seared scallops, shaved black lip abalone,  
Asian mushrooms, Japanese soy, sesame

goat's cheese, roasted beetroots, honey

dark chocolate soufflé, double cream

## SAMPLE MENU 6

Great Oyster Bay southern calamari and urchin,  
dashi custard, silken tofu, white miso, fungi, roasted rice

Port Lincoln sardines, sourdough crumbs, herbs,  
parmesan cheese, sauce gribiche

roasted partridge, sweet corn, green raisins,  
sunflower seeds, fried basil

Wild Clover lamb, romesco sauce,  
couscous, seeds, nuts, barberries, capsicum,  
sheep milk yoghurt, mint

blue cheese, cherry compote, rye crumbs

blueberry tart, crème fraiche, Szechwan pepper

## SAMPLE MENU 7

salt baked celeriac, soured cream, smoked eel,  
shaved bottarga, brown butter vinaigrette

scarlet prawns

caper and yuzu mayonnaise, white turnip

char-grilled west coast octopus, kumura, harissa,  
smoked almonds, purselain, lemon oil

braised Cape Grim beef cheek, roasted baby carrots,  
salsa verde

Bruny Island C2, east coast pickled walnut

think of black forest cake, but with a twist