

PLATINUM EXPERIENCE

6 COURSE \$210PP
MATCHING WINE +\$85PP

Oyster

rock oyster, Siberian caviar, wakame oil
NV Petit Cordon by Maison Mumm, Marlborough, NZ

Seared scallops & foie gras

charred squash, roman beans, labneh, basil oil, wild sorrel, frozen foie gras
2019 Margan 'White Label' Semillon, Hunter Valley, NSW

WA marron

split & grilled, charred lime, bush tomato butter
2018 Eden Road Chardonnay, Tumbarumba, NSW

Grilled quail

macadamia cream, compressed shiitake, toasted seeds, truffle honey vinaigrette
2019 Giant Steps Pinot Noir, Yarra Valley, VIC

Tajima wagyu MB8 chargrilled sirloin
king mushroom, glazed eggplant, black vinegar
2018 Penfolds Bin 28 Shiraz, Barossa Valley, SA

Valrhona chocolate textures,
caramelia ice cream, gold leaf

NV Penfolds Grandfather Solera 'Rare Tawny' 20yo



8% surcharge applies on a party of 8 or more. 15% surcharge applies on public holidays.
There is 1.5% surcharge on all Credit card transactions. Menu is subject to change.

PLATINUM EXPERIENCE

VEGETARIAN

6 COURSE \$210PP
MATCHING WINE +\$85PP

Chickpea
whipped & spiced chickpea, sumac
2019 Margan 'White Label' Semillon, Hunter Valley, NSW

Charred vegetables
summer squash, roman beans, whipped labneh, basil oil, wild sorrel
2019 Inama Vin Soave Classico DOC, Veneto, ITA

White soy tofu
roasted baby corn, king brown mushroom, pepita pesto, wild leaves
2019 Giant Steps Pinot Noir, Yarra Valley, VIC

Black barley
wood ear mushrooms, ginger, shallot broth
2016 Galli 'Adele Range' Nebbiolo, Sunbury, VIC

Miso eggplant
glazed japanese eggplant, hon miso, roasted peanuts, sesame, coriander
2016 Zema Estate Cabernet Sauvignon, Coonawarra, SA

Frozen coconut
coconut yoghurt, charcoal meringue, coconut, quinoa
2019 Frogmore Creek Iced Riesling, Coal River Valley, TAS



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