

**CHEFS SELECTION  
MENU ONE**

190.00 pp

Whole Wheat Sourdough  
cultured butter

Raw Scallop  
stracciatella, white radish, chardonnay

Chickpea  
artichoke, pine nut, mushroom

Raw Beef  
black rice, shiso, oyster cream

Cacio e Pepe Risotto  
hen egg

John Dory  
cucumber, vermouth, tarragon, caviar

Dry Aged Sirloin  
on the bone MS5+  
bordelaise sauce

Dressed Leaves  
white balsamic, shallot

Royal Blue Potatoes  
fried garlic

Mille Feuille  
blackberries, clotted cream

Chocolate Hazelnut  
orange & amaro

**CHEFS SELECTION  
MENU TWO**

220.00 pp

Sydney Rock Oysters  
chardonnay mignonette

Raw Prawn  
malted rye, white anchovy

Whole Wheat Sourdough  
cultured butter

Raw Scallop  
stracciatella, white radish, chardonnay

Chickpea  
artichoke, pine nut, mushroom

Raw Beef  
black rice, shiso, oyster cream

Cacio e Pepe Risotto  
hen egg

John Dory  
cucumber, vermouth, tarragon, caviar

Dry Aged Sirloin  
on the bone MS5+  
bordelaise sauce

Dressed Leaves  
white balsamic, shallot

Royal Blue Potatoes  
fried garlic

Mille Feuille  
blackberries, clotted cream

Chocolate Hazelnut  
orange & amaro

Cheeses  
a selection of Australian & imported cheese  
& condiments

**CHEFS SELECTION  
MENU THREE**

320.00 pp

Sydney Rock Oysters  
chardonnay mignonette

Raw Prawn  
malted rye, white anchovy

Whole Wheat Sourdough  
cultured butter

Raw Scallop  
stracciatella, white radish, chardonnay

Chickpea  
artichoke, pine nut, mushroom

Raw Beef  
black rice, shiso, oyster cream

Cacio e Pepe Risotto  
hen egg

Southern Rock Lobster  
fermented chilli, sea greens

John Dory  
cucumber, vermouth, tarragon, caviar

Dry Aged Sirloin  
on the bone MS5+  
bordelaise sauce

Dressed Leaves  
white balsamic, shallot

Royal Blue Potatoes  
fried garlic

Mille Feuille  
blackberries, clotted cream

Chocolate Hazelnut  
orange & amaro

Cheeses  
a selection of Australian & imported cheese  
& condiments