

Chef's menu \$70pp (whole table only)

Oysters, cucumber & lime granita

Tasmanian scallops, purple cabbage,
cauliflower & anchovy cream

Salt Cod, piquillo peppers,
tomato & red pepper sauce

Roast Quail. Pumpkin, chickpeas,
Yoghurt

Spiced roasted cauliflower, lemon
Mustard dressing

Beef short rib, roast garlic & celeriac puree,
baby turnips, sweet potato chards

Lemon curd, toasted meringue, coconut streusel,
white chocolate sorbet

