

Marinated beetroot with goats curd
cabernet sauvignon vinaigrette, toasted pine nuts 12

Applewood smoked kingfish
fennel purée, pickled celery, globe artichoke, finger limes 17

Marinated pink fir potatoes
smoked eel, sour cream, blackened leeks, shaved foie gras 14

Queensland mud crab
pressed watermelon, pickled ginger, rock melon sorbet 16

Seared yellow fin tuna
white radish, yuzu, enoki mushrooms, black garlic 16

Jerusalem artichoke velouté
southern rock lobster and green beans 18

Pan seared scallops, caramelised kelp
sapphire, mussels, Champagne 18

Roasted quail, black olive caramel
young spring onions, rocket 15

Seared leg of rabbit
jicama, green olive, almond and brown butter vinaigrette 19

Citrus cured king salmon
soy salt, “succotash”, bok choy, white asparagus 21

Pan roasted barramundi
butternut squash, compressed cucumber, pumpkin seeds 20

Coral trout, chicken skin
trompette royal, fennel, lemon thyme consommé 23

Poussin “coq au vin”
savoy cabbage, smoked bacon 22

Lamb cannon and shoulder
cauliflower purée, anchovy, stinging nettles 24

Slow cooked pigeon breast
quinoa with honey and chardonnay vinegar, juniper berries 24

Ox “tongue and cheek”
caper and raisin, carrots, horseradish pomme purée 23