TASTING MENU

TO BEGIN

Baked Uprising sourdough, roasted chicken and chive butter

Yellowfin tuna, heirloom tomatoes, shiso, smoked cream, radish *(A)*
2025 Andrew Thomas Braemore Semillon, Hunter Valley NSW

Steamed snapper, Broken Bay pearl oyster cream, Newcastle Greens heirloom vegetable *(A)*
2024 Palliser Estate Chardonnay, Martinborough NZ

Meredith Dairy goat and black garlic lasagne, whipped goat's cheese, cavolo nero
2023 Chateau de La Chaize Gamay Noir, Beaujolais, Burgundy FRA

Aged duck breast, honey, soy and ginger-glazed eggplant, puffed wild rice
2024 Dalrymple Pinot Noir, Pipers Brook TAS

Palate cleanser

Dark chocolate crémeux, blackberry, pistachio
NV Valdespino Pedro Ximenez Sherry Jerez SPA

$145 per person

Matching Wines +$55 per person

Seafood country of origin | (A) Australian (I) imported (M) mixed