



two course chefs dinner menu \$105

three course chef dinner menu \$135

four course chefs dinner menu \$160

Friday and Saturday evenings four course or tasting menu only

First course

port phillip bay scallops, eggplant cream, enoki, black radish, scallop consommé
spring asparagus, pomelo, baby peas, green herbs, sheeps yoghurt, honey-burnt vanilla vinaigrette
aged beef tartare, toasted rye, pickled onion, chive emulsion, dried scallop, sterling caviar
moreton bay bug tail, baby cos, macadamia, yuzu curd, finger lime, kombu butter

Second course

partridge breast, smoked celeriac, treviso, hazelnut, comte cream
spanner crab, pickled radish, apple, shellfish powder, trout roe, coastal greens
slow cooked pork jowl, parsnip cream, pickled pear, prune puree, coffee, crackling
steamed murray cod, shaved abalone, snow peas, black fungi, ginger - green shallot vinaigrette

Third course

butter poached john dory, confit fennel, squid, zucchini, romesco, grapefruit emulsion
flinder's island lamb, globe artichoke, black olive oil, cipollini onion, dried tomato, fresh ricotta
veal fillet, baby turnips, broad beans, white garlic cream, apple-mustard puree, nasturtium
rangers valley beef striploin, jerusalem artichoke, white beer, boudin noir, kale, horseradish

Fourth course

selection of artisan cheese, quince paste, fruit bread
valrhona chocolate pave, olive oil ice cream, pedro ximenez, sourdough
passionfruit souffle, passionfruit sorbet (20 minutes)
coconut sorbet, black sesame, passionfruit curd, pineapple, coconut caramel, tarragon

2008 château d'yquem, sauternes 95

try a glass of the world's greatest dessert wine and receive a dessert with our compliments

To finish

coffee 8

herbal tea plant infusions 12

(inclusive of petit fours)

Please advise your waiter of any food allergies upon taking your order.