

**3 Course Tasting Menu 5500**  
**Including matching wines 9000**

17.30 to 22.00 (Last Order)

## Starters

'Wattle' salad, organic greens, chickpeas, kale, honey dressing, goji berry *or*  
Tasmanian salmon gravlax, turnip, potato, avocado mayonnaise, calamondin dressing *or*  
Sautéed Australian prawns, beets, beet hummus *or*  
Duck terrine, house-made brioche, pickles & mustard

## Mains

Today's fish, clam, couscous & FREEKEH, taro sauce, enoki mushroom & celery, salt with ricemalt *or*  
Queensland grain-fed fillet seared and poached in olive oil, mashed potatoes,  
smoked Daikon pickles butter, beef sauce **+600 or**  
Grilled grain-fed Queensland sirloin, Iberian bacon & sautéed mushrooms *or*  
Cream sauce pasta with taro and mushroom *or*  
Roasted Victorian lamb rack, sautéed jumbo nameko mushrooms, Monaka,  
spicy pumpkin puree, mustard sauce **+600 or**  
Today's chef's dish **<ASK>**

## Sides

Tomato salad, feta cheese, spice nuts 1000  
Anchovy and cream dip, seasonal organic vegetables 800  
Truffle parmesan fries 800  
Green leaf salad 800

## Desserts

Seasonal parfait 'Wattle' style, mont blanc, Nutella ice cream **+500 or**  
Semi freddo of milk chocolate, yuko syrup, tuile, Jara honey & lime sorbet *or*  
Crème brûlée, soy salted caramel ice cream *or*  
Assorted ice cream & sorbet *or*  
Seasonal fruit platter **+600 or**  
Assorted cheese **+700**  
Choice of 3  
(Brillat-Savarin, Ossau Iraty, Mimolette, Feta, Brie de Meaux, Gorgonzola)

Price is inclusive of Tax.  
10% service charge will be added.