



MONDAY DINNER

AMUSE

“chaud-froid” egg, cultured cream, maple, black truffle, chive

ENTRÉE

coral crayfish ravioli

handmade squid ink pasta, mascarpone, fermented tomato butter, fennel, tarragon, lemon

snow pea salad

pistachio, celery heart, charred zucchini, pomelo, mint, radish, smoked yoghurt

MAIN COURSE

steamed spanish mackerel

broccoli puree, malabar spinach, puffed wild rice, cabbage oil, roasted onion – truffle broth

confit duck leg

red cabbage, savory orange puree, pumpkin seed praline, local cumquat, ruby port jus

fennel cooked “en barigoule”

tomato confit, sprouted lentil, quinoa, roasted onion oil, fennel sauce

MAINS TO SHARE

lake ohau sirloin

charcoal roasted, horseradish, taro leaf, local spinach, black truffle jus

ACCOMPANIMENT

cauliflower, beurre noisette, almonds, dates, parsley

DESSERT

mango bavarois, black sesame, roasted white chocolate, chocolate sorbet

milk chocolate lave tart, popcorn ice cream, vanilla sauce

wildfire cheese, fig agrodolce, grissini, lavosh



TUESDAY DINNER

AMUSE

aerated tomato, tomato leaf oil, parmigiano reggiano

ENTRÉE

abrolhos scallop crudo
green apple, basil, white radish, finger lime, salmon roe

pumpkin cappellacci
pine nut, mushroom, parmigiano reggiano, onion brodo, rosemary

MAIN COURSE

pan roasted gurnard
bouillabaisse jus, orange oil, fennel, black olive

roasted breast of chicken
parsnip puree, smoked mushroom, black truffle, grain mustard jus

charcoal roasted mushroom
ponzu, garlic confit, smoked onion, seaweed salsa verde, crispy nori

ACCOMPANIMENT

pomme puree, sea salt from sigatoka

MAIN TO SHARE

salt baked reef fish
caviar butter, dill, bush lemon, hand picked salad greens

DESSERT

hazelnut dacquoise, passionfruit mousse, coffee, hazelnut ice cream

lime leaf custard, honeycomb, roasted white chocolate, chocolate crumb, vanilla ice cream

smoked gouda cheese, truffle honey, grissini, lavosh



WEDNESDAY DINNER

AMUSE

escabeche of mussels, roasted tomato oil, sofrito

ENTREE

yarra valley salmon caviar
potato waffle, potato crisps , "onion dip" , egg yolk jam

handmade coconut fromage blanc
local spinach, sweet basil, chia seed crisp, pine nut butter

MAIN COURSE

assiette of lamb
pressed lamb shoulder, roasted rack, goats curd, sweet peas, black olive, red wine jus

hot smoked salmon
sprouted island coconut, malabar spinach, coconut espuma, kaffir lime oil

saffron risotto
brassicas, green peas, goats curd, mint, chili oil

ACCOMPANIMENT

brocolini, pepita seed, laver, japanese mustard, bush lemon

MAIN TO SHARE

seafood platter
dressed mub crab, steamed coral crayfish, king prawn, dosa, chili sambal

DESSERT

local milk chocolate, raspberry cake, toasted rice ice cream

basque cheesecake, mandarin caramel, black licorice, olive oil ice cream

peninsula blue cheese, fig agrodolce, condiments, grissini, lavosh



THURSDAY DINNER

AMUSE

wild mushroom tartlet, black truffle, warm potato, chive

ENTRÉE

king prawn

paella rice socarrat, chorizo, capsicum, crispy chicken skin, bush lemon, chili oil

garden spinach pappardelle

arrabbiata sauce, dashi braised mushroom, bele, bush lemon, garlic crisps

MAIN COURSE

slow cooked beef cheek

shaoxing wine, ginger, szechuan pepper, malabar spinach, potato pave, leek

charcoal roasted bar cod

sake, shimeji, shiitake, spring onion, hot and sour sauce

confit carrot

carrot juice glaze, smoked yoghurt, carrot top chimichurri, pecan, barbeque onion

ACCOMPANIMENT

roasted pumpkin, pear, pecan, savoury orange

MAIN TO SHARE

cantonese "crown" roast chicken

estate honey "hoisin", coconut pancake, cucumber, spring onion

DESSERT

sticky date pudding, whiskey butterscotch, banana ice cream

peanut butter parfait, salted chocolate fudge, peanut praline, dark chocolate ice cream

smoked gouda, truffle honey, condiments, grissini, lavosh



SATURDAY DINNER

AMUSE

local sweet corn "ribs", miso butter, aleppo pepper

ENTRÉE

heirloom tomatoes
black sesame tahini, stone fruit, shiso leaf, basil, gazpacho gelee

australian south coast oysters
grapefruit mignonette, black pepper, finger lime, roasted kombu oil

MAIN COURSE

beef tenderloin cooked over charcoal
bone marrow, bele, black truffle puree, king mushroom, spring onion, beef jus

handmade spaghetti
roasted prawn, garlic, bongo chili, yuzu, shellfish butter, pangrattato

pressed local eggplant
white sesame, pickled celery, palm heart, tomato oil

MAIN TO SHARE

steam reef fish, crispy collar, hand scraped coconut lolo, green curry broth

ACCOMPANIMENT

earth oven roasted beets, smoked beetroot pickle, beetroot crisp, vintage cheddar

DESSERT

tiramisu, mascarpone, coffee, kahlua, coffee ice cream

"pavlova", lemon & strawberry meringue, macadamia parfait

double brie cheese, apricot mustard, lavosh, grissini



SUNDAY DINNER

AMUSE

charred green tomato, tomatillo, parmesan - polenta crisp

ENTREE

cured spanish mackerel

yellow beetroot, roasted shallot, cultured cream, lager- rye crisp

jerusalem artichoke salad

pickled artichoke, wild mushrooms, red wine glazed fig, hazelnut noisette

MAIN COURSE

local vuda pork loin chop

watermelon mostarda, charred radicchio, garden greens, mustard oil, grain mustard jus

seared yellowfin tuna

ponzu butter, daikon, roasted island coconut, pea tendril, corn shoots

wood roasted cauliflower

caper, raisin, almond puree, purslane, fermented chili, onion oil

ACCOMPANIMENT

"creamed" local corn, miso, parmigiano reggiano, crispy garlic

MAIN TO SHARE

lamb barbacoa

mole negro, tomatillo, cultured lime crema, salsa matcha, epazote, corn totilla

DESSERT

creme brulee, honey tuile, honey ice cream

apple poached in gewürztraminer, gingerbread, roasted almond ice cream

peninsula blue cheese, honey truffle, grissini ,lavosh