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**CHEFS MENU****LET THE CHEFS FEED YOU PER PERSON**

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Chefs menu (must be taken by whole table) 69

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**RAW & CHARCUTERIE**

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Daily oysters, natural, accompaniment (each, min two) mp  
Charred Wagyu steak tartare, oyster cream 15  
Venison, cocoa, black garlic, macadamia, Oloroso sherry & porcini 15  
Trevally pastrami, celeriac remoulade, mustard 15

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**SMALL PLATES**

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Grilled squid, boudin noir, sauce nero, gremolata 17  
Game terrine, chestnut cream, duck liver parfait, brioche 19  
Pork cheek, parsnip, Braeburn apple, hazelnut, rosemary flowers 18  
Smoked & salt baked beetroot, goats curd, apple cider 15

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**MEAT & FISH**

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Roast chicken, heirloom carrot, fennel, black olive, pine nut & thyme 29  
Truffled ricotta dumplings, cauliflower cream, wild mushroom, duck egg 26  
Braised Angus beef, potato puree, horseradish & red wine 29  
Market "fish pie", mussels, leek, saffron sauce 30

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**TO SHARE (2 to 4 people)**

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Merino lamb shoulder, mint & anchovy salsa verde 64  
Angus roast beef, smoked onion, peppercorn, onion rings mp  
Confit Ora King salmon, mandarin, wild sorrel, horseradish cream 34

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**VEGETABLES**

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Duck fat potato chips, smoked tomato ketchup 9  
Agrida potatoes, buttermilk, crisp sage & almond beurre noisette 9  
Winter bitter greens, poached quince, blue cheese dressing 9  
Confit brussel sprouts, bacon hock, onions & garlic cream 9

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**CHEESE & SWEETS**

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Spiced Valrhona chocolate, preserved cherries, milk, Amaretto 16  
Meyer lemon posset, honey meringue, ginger granita, 12  
Rhubarb, shortbread, custard, creme fraiche, meringue 14  
Canele, Hennessy old boy jam 6 ea  
Selection of local cheeses served with accompaniments 16pp