




## 5 Course Menu

Foie gras mousse + Kohlrabi + Prune + Plum blossom  
(GF)

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**Choice of**

Kangaroo carpaccio + Caramelized onion + Beetroot + Pistachio

 (GF)

*Or*

Fremantle octopus + Mushroom + Cabbage puree + Chili dill

(GF)

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Quail and rabbit tortellini + Pumpkin + Apple + Pepitas + Jus gras



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**Choice of**

Glacier 51 toothfish + Fennel + Bouillabaisse sauce + Crispy chorizo

(GF)

*Or*

Wagyu ribeye + Crispy tendon + Leek terrine + Persimmon + Bordelaise sauce

 (GF)

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**Choice of**

Chocolate cake + Rosehip + Grape + Almond

(GF)

*Or*

New season apples + Parsnip ice cream + Chestnut + Gingerbread + Chocolate

 (GF)

**\$135 per person**



Denotes sourced  
within the radius of 100 miles,  
with 80% local or regional ingredients.

**A 1.5% surcharge applies for the use of  
Visa and Master Cards  
2.25% surcharge applies for the use of American Express and Diners Cards**



## 7 Course Menu

Foie gras mousse + Kohlrabi + Prune + Plum blossom  
(GF)

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Kangaroo carpaccio + Caramelized onion + Beetroot + Pistachio  
Ⓡ (GF)

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Quail and rabbit tortellini + Pumpkin + Apple + Pepitas + Jus gras  
Ⓡ

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Glacier 51 toothfish + Fennel + Bouillabaisse sauce + Crispy chorizo  
Ⓡ (GF)

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Wagyu ribeye + Crispy tendon + Leek terrine + Persimmon + Bordelaise sauce  
Ⓡ (GF)

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New season apples + Parsnip ice cream + Chestnut + Gingerbread + Chocolate

Ⓡ (GF)

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Chocolate cake + Rosehip + Grape + Almond  
(GF)

**\$165 per person**



Denotes sourced  
within the radius of 100 miles,  
with 80% local or regional ingredients.

**Wine to match the 5-course menu \$60 per person**

**Wine to match the 7-course menu \$75 per person**