



Menu

entrees

Eight freshly shucked Sydney rock oysters with wasabi sorbet | **\$28.00**

Roasted, boneless whole quail with Persian spices filled with pearl barley, tomato and parsley on smoked eggplant puree and preserved lemon | **\$24.00**

Crab filled zucchini flowers in a lemon scented crab consommé with green asparagus and grape tomatoes | **\$26.00**

Seared Yamba prawns on braised leek tortellini with prawn bisque and seeded mustard/crustacean oil | **\$24.00**

Seared QLD scallops with tomato, olives and basil with parmesan gnocchi and brown butter | **\$26.00**

Seafood sausage of salmon, cod, scallop and prawn with baby greens and a pineapple and sage vinaigrette | **\$24.00**

Confit of vine ripened tomatoes and tarragon with a black pepper and garlic tulle, globe artichokes and Woodside goats curd with caramelized balsamic vinegar and rocket pesto | **\$24.00**

mains

Whole fried red snapper with sweet corn puree, snake beans, Thai basil and lime | **\$36.00**

Twice cooked Muscovy duck on wild rice and wax beans with pickled cherries in cassis jus | **\$38.00**

Steamed barramundi on cauliflower puree with broccolini and scallop roe sauce | **\$38.00**

Pan roasted blue eye cod with ligurian olive butter and roasted red capsicum, green asparagus and skordalia | **\$36.00**

Braised lamb neck with an oven roasted lamb cutlet on baby green beans with a red capsicum infused lamb stock reduction | **\$36.00**

Wagyu/angus cross beef tenderloin with café de Paris butter and pont neuf potatoes | **\$38.00**

Pan fried hapuka fillet on green peas, kipfler potatoes and wilted spinach with sea urchin roe hollandaise | **\$38.00**

desserts

Poached yellow peach with lemon scented mascarpone tart | **\$16.00**

Mango and vanilla crème brulee with almond tuille | **\$16.00**

Soft meringue roulade with cardamom cream and Noble One poached apricots | **\$16.00**

Delice of Valrhona manjari chocolate with cherry sorbet and toasted coconut anglaise | **\$16.00**

Pave of blueberry sorbet, white chocolate & praline ice-cream and Italian meringue with fresh blueberries | **\$16.00**

Single cheese | **\$16.00**

Cheese plate | **\$29.00**