winter 2025



estate menu 110

satay, macadamia, kaffir chickpea, carrot, cashew duck parfait, davidson's plum

Buxton trout, leek, smoked potato, roe

olive oil brioche, whipped butter

Roaring Forties lamb, black olive, buckwheat, wild garlic

or Sanchoku wagyu, bordelaise, pommes dauphine + \$30

wattleseed, mandarin, macadamia

signature menu 185

satay, macadamia, kaffir chickpea, carrot, cashew duck parfait, davidson's plum

Buxton trout, leek, smoked potato, roe

beetroot, caraway, pine nut

quail, polenta, almond

oxtail, cavatelli, garlic, saffron

olive oil brioche, whipped butter

Sanchoku wagyu, bordelaise, pommes dauphine

granny smith, wasabi

wattleseed, mandarin, macadamia

petit four

food items may contain or have come into contact with nuts, gluten or dairy for more information, please speak to our staff