

A LA CARTE

2 COURSES 95 3 COURSES 105

SNACKS

TUNA TARTARE CRACKER Yuzu ponzu, orange gel, chives 12EA
FRESHLY SHUCKED APPELLATION OYSTERS Mignonette dressing 7EA
CHICKEN LIVER PARFAIT TART Port, freeze dried raspberry 8EA
POTATO ROSTI Smoked salmon roe, cultured cream, chive 9EA
MARINATED OLIVES Served warm, orange, garlic 14

ENTREE

WOODSIDE GOAT CHEVRE MOUSSE Beetroot, balsamic, hazelnut praline
LINE CAUGHT CORAL TROUT CARPACCIO Pink pepper, grapefruit, crème fraiche
CHARCOAL GRILLED KING PRAWNS Smoked chilli butter, lime
BARBECUE OCTOPUS PX caramel, almond cream, pickled currants
JACKS CREEK BEEF TARTARE Miso, salted egg yolk, green onion, pommes allumettes

MAIN

FARRO RISOTTO Roast chestnut, parsley emulsion, mushroom
KING GEORGE WHITING Kataifi, scallop & prawn mousseline, finger lime, beurre blanc
MORETON BAY BUG SPAGHETTINI XO shellfish emulsion, thai basil oil
BORROWDALE FREE RANGE PORK COLLAR Gochujang, pickled daikon, shiso
SLOW COOKED JACK'S CREEK WAGYU Carrot puree, charcoal carrot, black garlic glaze
RANGERS VALLEY SIRLOIN Horseradish, tarragon butter, jus (\$15 SUPP)

SIDES 16

BABY COS Radicchio, radish
CUCUMBER SALAD Fennel, fetta, mint
STEAMED SEASONAL GREENS Lemon thyme butter
ROAST CAULIFLOWER Gruyere fondue, espelette
FRIES Onion salt, chive mayonnaise

DESSERT

GRANNY SMITH APPLE SORBET Vanilla buttermilk curd, meringue
RUM BABA Pineapple, lime chantilly, spiced rum ice cream
HONEY & LAVENDER CRÈME BRULEE Raspberries, pistachio ice cream
DARK CHOCOLATE CRÈMEUX Tonka bean ice cream, banana, dulce de leche

CHEESE

INDIVIDUAL CHEESE with accompaniments (\$10 SUPP)
SELECTION OF THREE CHEESES with accompaniments 40

PLEASE ASK FOR TODAY'S SELECTION

COFFEE & TEA

LITTLE MARIONETTE COFFEE OR T2 tea served with petit fours 8

HEAD CHEF SARO DERDERYAN

SHARED TASTING MENU

5 COURSE TASTING MENU PLUS SNACKS \$155

MATCHING WINES \$75

ARTISAN BREAD AND HOUSEMADE BUTTER

CHEF'S SNACKS

SUPPLEMENTARY OYSTER COURSE

THREE FRESHLY SHUCKED OYSTERS (3P/PP) Wakame oil, finger lime 24
VEUVE CLICQUOT BRUT CHAMPAGNE Reims, France 18

LINE CAUGHT CORAL TROUT CARPACCIO Pink pepper, grapefruit
2022 RIESLINGFREAK 'NO.3' Clare Valley, South Australia

CHARCOAL KING PRAWN Smoked chilli butter, lime
2022 RAMEAU D'OR 'PETIT AMOUR' ROSÉ Provence, France

MORETON BAY BUG SPAGHETTINI XO shellfish emulsion, Thai basil oil
2021 PEDESTAL CHARDONNAY Margaret River, Western Australia

SLOW COOKED BORROWDALE PORK COLLAR Gochujang, pickled daikon, shiso
2022 MULLINE 'NOUVEAU' PINOT NOIR Geelong VIC

SUPPLEMENTARY CHEESE COURSE 15

AVAILABLE BEFORE OR AFTER DESSERT, ASK FOR TODAY'S SELECTION

DARK CHOCOLATE CRÈMEUX Tonka bean ice cream, banana, dulce de leche
NV STANTON & KILLEEN CLASSIC TOPAQUE Rutherglen, Victoria

PLEASE ALLOW 2 HOURS FOR TASTING MENU

SAILS