

# JOSEPH'S

Our passion for hospitality is at the heart of everything we do. Named in honour of the Catholic Seminary that once stood in its place and overlooking the spectacular parterre garden in the shadow of our historic mansion, Joseph's Dining is where you will experience unforgettable moments. And where we will celebrate your wellness and contentment, your conversation and laughter.

At Joseph's we unite warm, friendly service with deliciously fresh, seasonal produce and the finest of Australian and international wine.

After all, your time is the greatest luxury and time indulging your palate is time well spent. Or that's what our regular guests say. So relax, there's no need to rush. Take a moment to soak up the atmosphere and prepare yourself for a feast of the senses. Everything about Joseph's is inspired by artisan producers from the paintings on our walls to the food on your plate, and more than 200 wines in our cellar.



## CONSUMER ADVISORY:

Please let us know in advance if you have any allergies or dietary requirements.

Whilst every effort is made to accommodate your request, we cannot guarantee allergy free meals. Due to the possible traces of allergens in the working environment and/or supplied ingredients, some items may contain or come into contact with lupins, soy, crustaceans, molluscs, eggs, fish, flour, milk, peanuts, sulphites, tree nuts and sesame seeds.

# JOSEPH'S

Tuesday-Saturday  
06:00PM - 09:00PM

## SMALL

### CAPRESE *(V)*

Burrata | Tomato Emulsion | Smoked Pepper Gel | Herb Oil | Balsamic Pearls | Basil | Sourdough Crisps

### CROQUETTE

Pulled Pork | Béchamel | Lemon Aioli | Lemon Balm | Shaved Parmesan Cheese

### BEEF YAKITORI *(DF)*

Wasabi Mayo | Sashimi Togarashi | Chervil | Chives

### DRUNKEN GRAVLAX *(GF,DF)*

Bloody Shiraz Cured Salmon | Baby Beets | Beetroot Puree | Lemon Gel | Gin & Tonic Pearls | Caviar

### KING PRAWNS *(GF,DF)*

Buttermilk Emulsion | Harissa Verde | Sea Vegetables

## LARGE

### PUMPKIN RISOTTO *(V)*

Taleggio Cheese | Sage | Pine Nuts | Vincotto

### DUCK TORTELLINI

Morel Mushrooms | Truffle Pecorino | Burnt Butter Foam | Parmesan Tuiles

### PINK SNAPPER *(GF,DF)*

Pencil Leek | Baby Turnips | Fish Bone Broth | Tempura Mussels | Lemon Cheek | Herb Oil

### ROARING FORTIES LAMB RUMP *(GF)*

Soft Polenta | Chicory | Parmesan Cheese | Rosemary Tapenade

### ANGUS & HEREFORD SCOTCH FILLET MB5+ 250GM *(GF,DF)* \*

Salsa Verde | Jus | Confit Shallots

### CHEF'S SIGNATURE CUT SPECIAL TO SHARE *(GF,DF)* \*

Ask your host for the day's special

## SWEET

### TIRAMISU *(V)*

Coffee | Chocolate | Mascarpone

### LEMON CURD TART *(V)*

Seasonal Berries | Blackberry Gel | Citrus Gel

### PINEAPPLE VERRINE

Strawberry | Spiced Rum | Vanilla Creamoux | Pink Peppercorn Jelly | Lemongrass Foam

### CHEESE PLATE *(V)*

2 Cheese | Lavosh | Muscatel | Fresh Berries

## SIDES +\$18

### BRUSSELS SPROUT *(GF)*

Hazelnuts | Sherry Vinegar | Pancetta | Salted Ricotta

### LETTUCE SALAD *(V,GF)*

Chardonnay Buttermilk Dressing

### PAN ROASTED POTATOES *(V,GF)*

Rosemary | Garlic

### HEIRLOOM CARROTS *(DF,GF)*

Five Seed Granola | Honey

## 2-COURSE \$95PP & 3-COURSE \$120PP

\*Include Scotch Fillet for +\$20 or Chef's Signature Cut for +\$40

\*\*Items to share between two guests minimum.

V - VEGETARIAN | VG - VEGAN | VGA - VEGAN OPTION AVAILABLE | DF - DAIRY FREE | GF - GLUTEN FREE

If you have a food allergy, please notify our team members upon arrival. A surcharge of 1.95% applies to all credit card transactions.

A surcharge of 15% on all listed menu items is applicable on Sundays & public holidays. All prices are in Australian dollars & inclusive of GST.