

THE DINING ROOM

BEGIN

Oysters | Lindenderry Estate Rosé Mignonette **6.5**

Wattle + Duck Cone | Pistachio | Campari **14**

Abrolhos Scallop | Cashmere | XO Sauce **14**

Hawkes Potato | Giaveri White Sturgeon Caviar **18**

ENTRÉE

Wagyu Tartare | Hawkes Crisps **30**

Hiramasa Kingfish | Strawberry Balsamic | Summer Tomatoes **34**

Scampi Raviolo | Golden Squash | Bisque Emulsion **42**

MAIN

Swordfish | Asparagus | Seaweeds | Clam Beurre Blanc **50**

Sher Wagyu Rostbiff | Black Garlic | Beetroot **54**

Dry Aged Duck Breast | Sweet Corn | Sherry Jus **58**

Torello Leaves | Citrus Vinaigrette **12**

Green Beans | Zucchini + Basil Purée | Black Olive **12**

Crispy Hawkes Potato | Herb Salt **14**

FINISH

Red Hill lavender | Citrus | Mint Shards **26**

Custard Tart | Main Ridge Currants | Gingerbread Ice Cream **28**

Artisan Cheese Selection | Condiments | Lavosh **40**

2026 AGFG Hatted Restaurant 

A 10% surcharge applies on all Sundays

A 15% surcharge applies on all public holidays.

All Prices are inclusive of GST