

THE DINING ROOM

BEGIN

Oysters, Lindenderry estate rosé mignonette **6.5**

Hawkes potato, Giaveri White Sturgeon caviar **18**

Confit duck buns, plum mustard **14**

Jerusalem artichoke, onion broth **12**

THE DINING ROOM EXPERIENCE

Confit duck buns, Plum mustard

Abrolhos Islands scallop, Tomato jam, Bottarga, Nori

Poached blue eye, Oyster beurre blanc, Dutch carrots

John Dory, Brassicas, Anchovy, Roasted yeast

Or

Sher Wagyu Rostbiff, black garlic, beetroot

Chocolate mousse, berries, honeycomb

SIDES

Torello leaves, citrus vinaigrette **12**

Pomme purée **14**

\$145pp

Essential Wine Match \$65

Premium Wine Match \$89

Non Alcoholic Wine Match \$45

A 15% surcharge applies on all public holidays & Sunday.

2025 AGFG Hatted Restaurant

