# THE DINING ROOM

## BEGIN

Oysters | Lindenderry Estate Rosé Mignonette **6.5**

Wattle + Duck Cone | Pistachio **14**

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

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

## THE DINING ROOM EXPERIENCE

Abrolhos Scallop | Cashmere | XO Sauce

Ora King Salmon | Pea + Mint Chantilly | Toasted Brioche

Shark Bay Scampi | Forestry Mushrooms | Potato Cream

John Dory | Brassicas | Anchovy | Roasted Yeast
Or
Sher Wagyu Rostbiff | Black Garlic | Beetroot

Red Hill lavender | Citrus | Mint Shards

## FINISH

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

Macadamia | Quince | White Chocolate **26**

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

145pp
Lindenderry Wine Pairing +75pp

*10% surcharge applies on Sundays, 15% surcharge applies on all public holidays.*

2025 AGFG Hatted Restaurant