THE DINING ROOM

Abrolhos Scallop | Cashmere | XO Sauce

Taittinger Brut Reserve, Champagne, FRA ***+ 26***
Oysters | Lindenderry Estate Rosé Mignonette ***+ 6.5***

Wattle + Duck Cone | Pistachio | Campari ***+ 14***
Hawkes Potato | Giaveri White Sturgeon Caviar ***+ 18***

Miller's Sourdough | Jersey Cultured Butter | The Dining Room Olive Oil

Hiramasa Kingfish | Strawberry Balsamic | Summer Tomatoes

Scampi Raviolo | Golden Squash | Bisque Emulsion

Dry Aged Duck Breast | Sweet Corn | Sherry Jus ***+ 29***

Swordfish | Asparagus | Seaweeds | Clam Beurre Blanc
Or
Sher Wagyu Rostbiff | Black Garlic | Beetroot

Torello Leaves | Citrus Vinaigrette ***+12***
Crispy Hawkes Potato | Herb Salt ***+ 14***
Green Beans | Zucchini + Basil Purée | Black Olive ***+ 12***

Red Hill lavender | Citrus | Mint Shards

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

Five-course **$145pp**
Tier 1 Wine Match 80pp
Tier 2 Wine Match 120pp

A 10% surcharge applies on all Sundays
A 15% surcharge applies on all public holidays.
All Prices are inclusive of GST

2026 AGFG Hatted Restaurant