

Starters

Half dozen Sydney rock oysters

Assiette of pork
Braised cheeks, crispy ear, tail tortellini

Vegetable carpaccio
Saffron verde dressing, avocado sorbet

Ham hock & smoked eel terrine
Piccalilli

Artichoke contrast
Balsamic reduction, celeriac remoulade

Confit pork belly
Parsley sauce, snail ravioli

Pan-seared scallops
Watercress, apple, raisin puree

Veal sweetbread
Salsify, quail egg, hollandaise

Croustade
Mushroom duxelles, quail eggs, hollandaise

Eight-treasure quail
Black vinegar

Mains

Artichokes risotto
Artichokes textures

Beef tenderloin
Dauphine potato, bordelaise sauce

John Dory
Crab & parsley risotto, scampi beignets

Lamb three ways
Fondant potato, garlic puree

Blue-eye travella en papillote
Provençal vegetables

Roasted veal chop
Gratin potato, carrots, celery

Roasted chicken
Chestnuts & sweet corn crêpe