

Chefs Set Menu / 80 pp

- With Oysters / 88 pp

Temporada Sourdough, House Cultured Butter / 4

Port Macquarie Rock Oysters, Mignonette, Lemon / 30/60

Smoky Bay Angasi Oyster, Ginger & Yuzu Dressing / 8 ea

Four Cheese Tapioca Fritter, Green Harissa / 4 ea

Salt Cod Croquette, Preserved Lemon Mayonnaise / 6 ea

Ortiz Anchovy on Toast, Confit Tomato, Black Olive / 8 ea

Fried Fushimi Peppers, Chilli Mayonnaise / 14

Straciatella, Confit Lemon, Cucumber, Vadouvan / 22

Beetroot, Plums, Smoked Yoghurt, Horseradish / 22

Sweet Onion Tart, Miso, Fennel, Roquefort / 24

Wood Grilled Wagyu Intercostals, Sesame Leaf, Hot Bean Paste, Nashi Pear / 26

Wood Grilled Fremantle Octopus, Pickled Fennel, Black Vinegar & Chilli Oil / 26

Pan Fried Veal Sweetbreads, Summer Corn, Fermented Chilli, Crispy Chicken Skin / 26

Wood Grilled Eugowra Quail, Roast Baby Carrots, Carrot Puree, Hazelnut Dukkah / 28

Ricotta Tortellini, Zucchini, Black Garlic, Freekeh, Walnuts / 28

Wood Grilled King Trout, Charred Kale & Lettuce, Herb & Buttermilk Dressing / 36

Wood Grilled 220g Beef Fillet, Potato Puree, Red Wine Butter / 45

Leaf & Herb Salad / 8

Tomato Salad, Purple Basil / 10

Wood Grilled Baby Cos, Pistachio Mayonnaise, Zuni Pickled Onions / 12

Coconut Cake, Lemongrass & Rum Syrup, Blueberries, Coconut Sorbet / 16

White Chocolate, Poached Strawberries, Watermelon & Shiso Granita / 16

Banana Mousse, Hazelnut Praline, Mascarpone, Caramelised Banana / 16

Cheese / 24

TEMPORADA