



SET MENU #1
(three-course menu)
\$90pp

TO START

Sonoma Sourdough
miso CopperTree Farm butter

ENTRÉE

Hiramasa Kingfish

Wood-roasted zucchini, piquillo, almond gazpacho, smoked Yarra Valley caviar, Kimm Bugak

CopperTree Farm Beef Tartare

Hand-cut aged beef lightly pickled beetroot, daikon, salted egg yolk, Tasmanian wasabi

Chickpea Socca

Salt baked beetroot, stracciatella, bitter leaves

MAIN

Milly Hill Lamb Rump

Fermented eggplant, roasted sugarloaf cabbage, spiced lamb jus

Wood-Grilled Market Fish

Blistered tomatoes, zhoug butter

250g Grass-fed Tenderloin

Bass Strait, Pasture, Gippsland, VIC
Served pink, fermented beer mustard

SIDES

Roman Beans, Almond Tarator, espellette

Darling Mills heirloom lettuce & herb salad, chardonnay dressing

Duck fat potatoes

DESSERT

Local Mango Parfait

Fresh local mango frozen parfait, green peppercorn syrup, pain d'épices biscuit, durian ice cream

Peach Pavlova

Poached peach, torched meringue, yuzu curd, whipped ricotta Chantilly

Cheese Selection

Served with Blue Mountains honeycomb, quince paste, fresh grapes, hand rolled lavosh



SET MENU #2
(three-course menu)
\$95pp

TO START

Sonoma Sourdough
miso CopperTree Farm butter

Freshly Shucked Oyster
Sherry and Eschalot Mignonette

ENTRÉE

Hiramasa Kingfish
Wood-roasted zucchini, piquillo, almond gazpacho, smoked Yarra Valley caviar, Kimm Bugak

CopperTree Farm Beef Tartare
Hand-cut aged beef lightly pickled beetroot, daikon, salted egg yolk, Tasmanian wasabi

Chickpea Socca
Salt baked beetroot, stracciatella, bitter leaves

MAIN

Milly Hill Lamb Rump
Fermented eggplant, roasted sugarloaf cabbage, spiced lamb jus

Wood-Grilled Market Fish
Blistered tomatoes, zhoug butter

250g Grass-fed Tenderloin
Bass Strait, Pasture, Gippsland, VIC
Served pink, fermented beer mustard

SIDES

Roman Beans, Almond Tarator, espellette
Darling Mills heirloom lettuce & herb salad, chardonnay dressing
Duck fat potatoes

DESSERT

Local Mango Parfait
Fresh local mango frozen parfait, green peppercorn syrup, pain d'épices biscuit, durian ice cream

Peach Pavlova
Poached peach, torched meringue, yuzu curd, whipped ricotta Chantilly

Cheese Selection
Served with Blue Mountains honeycomb, quince paste, fresh grapes, hand rolled lavosh



Set Menu #3
(served banquet style)
\$125pp

TO START

Sonoma Sourdough

miso CopperTree Farm butter

Freshly Shucked Oysters

Sherry and Eschalot Mignonette

ENTRÉE

Hiramasa Kingfish

Wood-roasted zucchini, piquillo, almond gazpacho, smoked Yarra Valley caviar, Kimm Bugak

Wood-Grilled Bone Marrow

parsley, caper, raddichio, slow-cooked Spanish onion salad

Chickpea Socca

Salt baked beetroot, stracciatella, bitter leaves

MAIN

Slow-roasted Milly Hill Lamb Shoulder

Roasted heirloom carrots, spiced jus

Wood-Grilled Market Fish

Blistered tomatoes, zhoug butter

500g Cape Grim Rib-eye

Served pink, fermented beer mustard

SIDES

Roman Beans, Almond Tarator, espellette

Darling Mills heirloom lettuce & herb salad, chardonnay dressing

Duck fat potatoes

DESSERT

Local Mango Parfait

Fresh local mango frozen parfait, green peppercorn syrup, pain d'épices biscuit, durian ice cream

Peach Pavlova

Poached peach, torched meringue, yuzu curd, whipped ricotta Chantilly

Cheese Selection

Served with Blue Mountains honeycomb, quince paste, fresh grapes, hand rolled lavosh