



Week of Monday September 15th - Sunday September 21th

TABLE D'HÔTE: *'THE HOST'S TABLE'*

Offering a set entrée and a choice of mains.

Before

Larmandier-Bernier 1er Cru Longitude Blanc des Blancs
Champagne, France \$55 gl

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Oysters opened to order with pickled ginger, horseradish oil,
ponzu dressing \$7ea

Oscietra caviar, sea urchin mousse, croustade \$30

After

Main Ridge Dairy goat's cheese, burnt honey, persimmon \$35

Cuvée 'Amphora' chocolate ganache, local blackberries \$35

House made bon bons \$5ea

To Begin

Tuerong Farm bread

Naturally leavened, served warm with house-made olive butter

Our kitchen garden harvest

A composition of seasonal vegetables from our garden, in varied textures and temperatures

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Main Course

Meredith Farm Capretto

Green asparagus, black garlic, blanquette

Southern Rock Lobster tail (additional \$40)

Cime di rapa, celeriac, yuzu wakame beurre blanc

Blackmore full blood Wagyu (180gm)

Black chestnuts, preserved Victorian morels, smoked jus with beetroot and wagyu taco

mains accompanied by

Sui's garden salad, kohlrabi, fennel pollen, cabernet vinaigrette

\$145pp

Persimmon
Philippa Sibley 2025

LAURA



RELAIS &
CHATEAUX