

## MENU

### OYSTER

*Freshly Shucked*

	6pcs	12pcs
Pacific (A-grade)	22	42
Sydney Rock (A-grade)	20	38

### PAIRED

*Caviar tasting plate*

Atlantic salmon, Rainbow Trout, Wild Scampi  
 Paired with a glass of 2016 Irvine, Springhill, Pinot Grigio, SA

60

### CAVIAR

*All caviar are served with potato blini and sour cream*

Baerii Sturgeon – very delicate, mild and balanced aftertaste of nuts, expressed through its mild and light saltiness	10g	120
Rainbow Trout VIC - smaller sized pearl with subtle earthy flavour and characterised by its strong red orange colour	20g	28
Atlantic salmon VIC - rich and robust flavours with a buttery melt	20g	35
Scampi Caviar WA - small pearls with bright blue colour. Fresh and salty flavour that pops in your mouth	25g	120

### PLATTER

*Selection of locally sourced produces*

Sydney Rock oyster, tiger prawns, blue swimmer  
 crab, Atlantic salmon caviar

65

### NIBBLES

Ligero olives		18
Duck pate, currant, brioche, pickles		18
Chicken terrine, Madeira, brioche, pickles		18
Udder delight Goats curd, truffle honey, buckwheat cracker	25g	25

### CHEESE

*All plates are served with 3 pieces of your choice,  
 spicy pear paste, muscatel and honey comb*

il Lupo, semi-soft cow's milk cheese (aged for a minimum of 40 days)		
Monforte, semi-hard cow's milk cheese (matured for a minimum of 12 months)		
Mont Priscilla, semi soft cow's milk cheese (matured for approximately 80 days)		
Mont Rouge, semi soft cow cheese (matured for 21-50 days)		
Heysen Blue		
Adelaide Hills Double Cream Brie		
Red Leicester		
Stockman's Cheshire		
Cloth Matured Cheddar		
*Additional piece		7

### SAVOURY NIGHT TEA 120

*Sharing for two*

Macaroons, Udder Delight goat's cheese, cherry gel  
 King crab, cucumber, Yarra valley salmon caviar  
 Tajima Wagyu Beef tartar cone, sour cream  
 Sydney Rock oyster, sea herbs, finger lime  
 Jammon fig and poppy seed scone  
 "Vanella" cow's milk fetta, mount zero olives tart  
 Hot Cone bay barramundi in paperbark, sea parsley  
 Jervis bay Scallops in the shell, corn purée, crispy papandrea pancetta  
 Merriwa quail breast, balsamic cherries, native lemon myrtle  
 Section 28 Monforte with great southern organic truffle honey and muscatel