



\$80.00 menu

duck liver parfait

orange thyme butter, shallot and plum marmalade, crostini
or

cured salmon

nori cream, avocado, cucumber, wasabi sorbet

lamb loin

spiced chickpea, caramelized pumpkin, poached pear
or

roasted cauliflower

apple and walnut salsa, tea-soaked raisins, walnut mayonnaise
or

market fish

see waiter

caramel apple

vanilla, buttermilk, caramel, oats, apple sorbet
or

chocolate and coffee

chocolate creaux, coffee gel, milk meringue, milk sorbet

all mains are served with potatoes, seasonal vegetables

Number 5

Restaurant

\$90.00 menu

goat cheese mousse

glazed figs, dried beetroot, prosciutto, balsamic, walnuts
or

cured salmon

nori cream, avocado, cucumber, wasabi sorbet
or

seared beef tartare

tarragon curd, gherkin gel, pickled quail's egg

beef eye fillet

anchovy butter, bacon and potato terrine, exotic mushrooms, black garlic
or

lamb loin

spiced chickpea, caramelized pumpkin, poached pear
or

market fish

see waiter

crème fraiche sorbet

toffee cake, poached pear, thyme, white chocolate, walnut
or

chocolate and coffee

chocolate cremaux, coffee gel, milk meringue, milk sorbet

all mains are served with potatoes, seasonal vegetables



\$100.00 menu

goat cheese mousse

glazed figs, dried beetroot, prosciutto, balsamic, walnuts
or

seared beef tartare

tarragon curd, gherkin gel, pickled quail's egg
or

crayfish and scallop ravioli

pumpkin puree, baby spinach, bisque

venison fillet

parsnip puree, leek, carrots, tamarello
or

beef eye fillet

anchovy butter, bacon and potato terrine, exotic mushrooms, black garlic
or

market fish

or

duck breast

swede and granny smith puree, broccolini, persimmon

caramel apple

vanilla, buttermilk, caramel, oats, apple sorbet
or

crème fraiche sorbet

toffee cake, poached pear, thyme, white chocolate, walnut
or

chocolate and coffee

chocolate cremaux, coffee gel, milk meringue, milk sorbet

cheese platters

all mains are served with potatoes, seasonal vegetables