



\$80.00 menu

chicken liver parfait

cherry jelly, walnut, brioche

or

spiced cured salmon

apple, cucumber, cultured cream, wasabi

parma ham wrapped pork fillet

carrot and ginger puree, sesame, winter greens, apple

or

lamb rump

caramelised onion, swede, cavolo nero, macadamia puree

or

market fish

see waiter

whipped chocolate ganache

smoked cherry, milk sorbet, malted chocolate crumb

or

coconut custard

pineapple textures, liquorice puree, lychee

all mains are served with potatoes, seasonal vegetables and salad

Number 5

R e s t a u r a n t

\$90.00 menu

spiced cured salmon

apple, cucumber, cultured cream, wasabi

or

beef carpaccio

homemade milk curd, beef fat croutons, pickles

or

beetroot and goat cheese

pistachio and miso puree, green apple, beetroot vinegar

lamb rump

caramelised onion, swede, cavolo nero, macadamia puree

or

beef eye fillet

shallot marmalade, confit garlic, celeriac, baby peas

or

market fish

see waiter

blueberry sorbet

caramelised white chocolate, cream cheese, puffed grains

or

coconut custard

pineapple textures, liquorice puree, lychee

all mains are served with potatoes, seasonal vegetables and salad

Number 5

R E S T A U R A N T

\$100.00 menu

chicken liver parfait

cherry jelly, walnut, brioche

or

beef carpaccio

homemade milk curd, beef fat croutons, pickles

or

crayfish ravioli

wilted spinach, pea puree, bisque

honey and thyme glazed duck breast

smoked pumpkin, kale, confit duck and sprouted lentils

or

venison bistro fillet

parsnip, butter cabbage, mushroom and venison pithivier, blackberry

or

market fish

see waiter

or

beef eye fillet

shallot marmalade, confit garlic, celeriac, baby peas

whipped chocolate ganache

smoked cherry, milk sorbet, malted chocolate crumb

or

blueberry sorbet

caramelised white chocolate, cream cheese, puffed grains

or

coconut custard

pineapple textures, liquorice puree, lychee

cheese platters

all mains are served with potatoes, seasonal vegetables and salad