



Canapés \$4.50 each

Meat

Duck liver parfait – crostini, orange, ginger crumb
Seared peppered venison – dried cherry tomatoes, horseradish yogurt
beef tartare – black garlic mayonnaise, toasted bread

Seafood

Prawn cutlet – tomato jam, celeriac
Market fish ceviche – coconut, lime, red onion
smoked salmon - creme fraiche, balini
Fresh oyster – cucumber and apple

Vegetarian

Profiteroles - goat cheese, honey
Tomato and capsicum gazpacho - basil oil
mushroom veloute - truffle oil



\$80.00 menu

chicken liver parfait

ginger crumb, red grapes, walnut crisp, bread

or

torched salmon

spinach puree, confit lemon, pine nut crust

lamb loin and belly

tomato jam, olive labneh, anchovies, roasted fennel, pickled artichokes

or

glazed beef short rib

onion soubise, crispy onions, baby carrots and roasted half onion or

or

market fish

See waiter

caramel milk chocolate ganache

salted vanilla ice cream, hazelnut crisp

or

honey and yoghurt mousse

rhubarb sorbet, rosemary crumble

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

roasted beetroot

tarragon oil, buttermilk curd, burnt apple puree
or

peppered venison

caramelized parsnip custard, crisp parsnip, orange
or

chicken liver parfait

ginger crumb, red grapes, walnut crisp, bread

lamb loin and belly

tomato jam, olive labneh, anchovies, roasted fennel, pickled artichokes
or

duck breast

broccoli puree, slender stems, kohlrabi, coconut gel
or

market fish

see waiter

caramel milk chocolate ganache

salted vanilla ice cream, hazelnut crisp
or

white chocolate and pumpkin

pear sorbet, stilton, walnut brittle

all mains are served with potatoes, seasonal vegetables and salad

Number 5

Restaurant

\$100.00 menu

peppered venison

caramelized parsnip custard, crisp parsnip, orange

or

chicken liver parfait

ginger crumb, red grapes, walnut crisp, bread

or

Atlantic scallops

celeriac, pear, almond vinaigrette

lamb loin and belly

tomato jam, olive labneh, anchovies, roasted fennel, pickled artichokes

or

duck breast

broccoli puree, slender stems, kohlrabi, coconut gel

or

market fish

see waiter

or

beef eye fillet

black garlic, mushrooms, bone marrow, bacon and potato croquette

caramel milk chocolate ganache

salted vanilla ice cream, hazelnut crisp

or

white chocolate and pumpkin

pear sorbet, stilton, walnut brittle

or

honey and yoghurt mousse

rhubarb sorbet, rosemary crumble

chocolate truffles

all mains are served with potatoes, seasonal vegetables and salad