

THE DINING ROOM EXPERIENCE

Duck, plum mustard

Scallop, Tomato jam, Bottarga, Nori

Blue eye, oyster beurre blanc, Dutch carrots

John Dory, brassicas, anchovy, roasted yeast

Or

Sher Wagyu Rostbiff, black garlic, beetroot

Chocolate, berries, honeycomb

\$145pp

Essential Wine Match \$65

Premium Wine Match \$89

Non Alcoholic Wine Match \$45

2025 AGFG Hatted Restaurant



Begin

Oysters, Lindenderry estate rosé mignonette **6.5**

Hawkes potato, Giaveri White Sturgeon caviar **18**

Duck buns, plum mustard **14**

Jerusalem artichoke, onion broth **12**

A la Carte

Scallop, tomato jam, bottarga, nori **34**

Wagyu tartare, Hawkes crisps **30**

Blue eye, oyster beurre blanc, Dutch carrots **36**

Sher Wagyu Rostbiff, Black garlic, beetroot **54**

John Dory, Brassicas, Anchovy, Roasted yeast **50**

Homemade Tagliatelle, tarragon, confit yolk, leek, caprinella **44**

Torello leaves, citrus vinaigrette **12**

Pomme purée **14**

Finish

Caramel, apple, Chantilly, dill sorbet **28**

Chocolate, berries, honeycomb **26**

Artisan cheese selection, condiments, & lavosh **40**

A 15% surcharge applies on all public holidays & Sunday.