

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

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

2025 AGFG Hatted Restaurant



The Vegetarian Dining Room Experience

Fermented cauliflower, avocado, nori

Butternut Pumpkin, violet artichoke, macadamia cream

Tagliatelle, tarragon, leeks, caprinella

Dutch carrot, black garlic, beetroot

Chocolate, berries, honeycomb

\$145pp

Essential Wine Match \$65

Premium Wine Match \$89

Non Alcoholic Wine Match \$45

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

2025 AGFG Hatted Restaurant



The Vegan Dining Room Experience

Fermented cauliflower, avocado, nori

Butternut Pumpkin, violet artichoke, macadamia cream

Tagliatelle, tarragon, leeks

Dutch carrot, black garlic, beetroot

Chocolate, berries, honeycomb

\$145pp

Essential Wine Match \$65

Premium Wine Match \$89

Non Alcoholic Wine Match \$45

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

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