

Quince

CHEF SELECTION
\$80PP

OYSTER, MIGNONETTE, KOMBU OIL 7
OYSTER ROCKEFELLER 7
BAKER BLEU RYE & CARRAWAY, HONEY BROWN BUTTER 10
YURRITA ANCHOVIES, SMOKED BUTTER, CRUMPET 10
CRUDITES, AVOCADO GREEN GODDESS 20
CRAB COCKTAIL, SAVOYS 28
GRILLED ABROLHOS ISLAND SCALLOP, KOMBU BUTTER 26
ROASTED DUCK HEART, SANSHO, LARDO 16

WHIPPED GOATS CURD, NASHI, WITLOF 24
COAL KISSED BONITO, PALM HEART, POMELO 30
CORAL TROUT CRUDO, BUDDHAS HAND, ONION DRESSING 34
CRUDO MISTO, OLIVE BRINE, CAPERS 36

LETTUCES, SMOKED SOY CREAM, FRIED GARLIC 18
BRAISED MUSTARD GREENS, HAZELNUTS 20
BRUSSELS SPROUTS, CHAMOMILE, ALMONDS 20
CONFIT CELERIAC, CHESTNUT, COFFEE 20
KIPFLER POTATOES, BUTTERMILK RANCH 20
KOMBU STEAMED KOSHIHIKARI RICE 8

GRILLED JOHN DORY, SMOKED POTATO, BROWN BUTTER 60
WOOD FIRED FLOUNDER, YELLOW CURRY, FRIED CURRY LEAVES MP
OVEN ROASTED SPATCHCOCK, MUSHROOMS, GRAVY 50
DAVID BLACKMORE WAGYU FLANK, YUZU KOSHO, NORI 90
LAMB RUMP, BEETROOT, RADICCHIO 50

WOODFIRED MADELINE, RHUBARB 10
COCONUT RICE CREAM 18
APPLE & ALMOND PUDDING, BAY ICE CREAM 20
GLAZED QUINCE, GINGER CAKE, CHICORY ICE CREAM 18
ORANGE CAKE, BURNT CITRUS, DARK CHOCOLATE MOUSSE 18
TIRAMISU 18

10% SURCHARGE APPLIES ON WEEKENDS
15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS
1% SURCHARGE VISA & MASTERCARD, 1.5% SURCHARGE AMEX

Dining Room