

TO START

POTATO GALETTE
PROSCIUTTO & BLACK GARLIC 16

GRUYÈRE & TRUFFLE
GOUGÈRES 14

VEGETABLE BOUQUET
WHIPPED SESAME, HERBS 14

SMOKY BAY OYSTERS MIGNONETTE 6/36/60

ENTREE

BRISBANE VALLEY QUAIL

Roast breast, confit leg, plum, native pepper, sorrel 29

LEEKS VINAIGRETTE Gribiche, hazelnut, nasturtium 27

BLUE "MANNA" SWIMMER CRAB

Almond gazpacho, grapes, chilli, tarragon 34

CONFIT ORA KING SALMON

Pea, mint, lemon, ricotta, tarragon, marinated roe 34

MAIN

GREENSLADES CHICKEN PRESSE

Asparagus, mushroom ketchup, supreme sauce 39

FRICASSEE "FRUITS DE MER"

Sea succulents, Champagne veloute 42

VOL AU VENT OF CONFIT TOMATO

Buffalo curd, tapanade 34

LAMB TENDERLOIN

Baba ganoush, basil, pine nut, lamb sauce 44

Carved table side for 2
MAYURA STATION BEEF WELLINGTON

Pomme puree, baby vegetables, bordelaise sauce 115

SIDES

ROAST KIPFLER POTATO, CONFIT GARLIC & GARDEN HERBS 14

OAK, BUTTER, MIGNONETTE LETTUCES & RADICCHIO LEAVES VINAIGRETTE 12

HEIRLOOM CARROTS, LABNE, PRESERVED LEMON, DILL 16

HANDCRAFTED DESSERTS FROM THE DESSERT TROLLEY



DEGUSTATION

GOUGÈRES

Gruyère & truffle

POTATO GALETTE

Prosciutto & Black Garlic

CONFIT ORA KING SALMON

Pea, mint, lemon, ricotta, tarragon, marinated roe

BRISBANE VALLEY QUAIL

Roast breast, confit leg, plum, native pepper, sorrel

FRICASSEE "FRUITS DE MER"

Sea succulents, Champagne veloute

or

LAMB TENDERLOIN

Baba ganoush, basil, pine nut, lamb sauce

or

MAYURA STATION BEEF WELLINGTON

Pomme puree, baby vegetables, bordelaise sauce Carved table side for 2 Supplement 10 per person

HANDCRAFTED DESSERTS FROM THE DESSERT TROLLEY

\$125 \$199 with wine Pairings