



Executive Chef Peter Gilmore  
Head Chef Rob Cockerill

Three-course menu \$225 per person

## ENTRÉES

Salad of cherry tomatoes  
yellow peach, young almonds  
whipped feta, sherry caramel

Western Australian marron  
finger lime, cultured cream  
ume, buckwheat pikelets

Scallop & Spanner crab dumpling  
brown butter emulsion  
golden tapioca

XO King prawn congee  
fried shallot, XO cracker  
nasturtium flowers

Confit pork belly  
housemade parsley & kombu noodles  
shiitake, black garlic

Heritage whole wheat sourdough  
CopperTree Farms cultured butter

## MAINS

Roasted Aquana Murray Cod  
wilted garden greens  
sudachi emulsion

Pasture raised Maremma duck  
cherry, blackberry, rosehip  
Kampot pepper

Aged Kurobuta pork rack  
Sicilian style  
smoked trotter jus

Raviolo of Mascarpone  
sweetcorn, pine nuts  
pangrattato

O'Connor Black Angus beef fillet  
Black Pearl and oyster mushrooms  
truffle purée

## SIDES

Red velvet lettuce, fine herbs  
Southern Highlands potatoes, cultured cream emulsion

## DESSERTS

Kensington Pride mango  
Almond nougat, coconut, vanilla

Bennelong Pavlova

Berry, Berry, Berry

Chocolate Velvet, Prunes  
Hazelnuts, Holy Zabaione

## ADDITIONAL CHEESE COURSE

Australian cheese \$52  
Cheese course wine pairing \$36 per person

ADD TO YOUR EXPERIENCE

Black River Imperial Oscietra Caviar  
crème fraîche, buckwheat pikelets

10g-\$84

20g-\$168

30g-\$252

Sydney Rock oysters, lemon pepper granita

\$9 each

\$54 half dozen

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*Please note, due to our commitment to only working with the best produce available,  
some dishes have limited availability. We appreciate your understanding.*

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*Please note, a surcharge of 10% applies on Sundays and 15% on public holidays.  
All credit, debit, and EFTPOS card payments will incur a variable surcharge.*