

Dinner at Collins Quarter

Chef's Tasting Menu – 60pp

Oyster, chardonnay mignonette 3.5ea

Small plates

Duck liver parfait, grapes, nasturtium, Davidson plum 12

Goats curd, caramelised onion tortellini, golden beetroot sauce 16

Smoked rainbow trout, peas, labneh, on rye 17

Cured trevally, apple, radish, green tomato & aspen 16

Chicken & leek terrine, pickled pine mushroom 16

Large plates

Tuscan seafood stew, white beans, crab tuille 28

Sea bream, broad beans, morels, asparagus, wild garlic 30

Duck breast, artichoke, hand of Buddha 35

Grill

Wagyu sirloin, crushed pink fir potatoes, broccolini, bone marrow sauce 42

Spatchcock, native ponzu, red cabbage 'slaw 30

Berkshire pork chop, Brussels sprouts, madeira sauce 31

Sides

Iceberg lettuce, parmesan, dill 10

Sand carrots, sesame, soy 12

Bean, wattleseed, lemon myrtle 10

Triple cooked chips, salt bush & vinegar seasoning, pepper mayo 12