

AUDREY'S SET MENU

\$ 170 PP

Sourdough, brown butter, pumpkin miso



Coopers Island oyster, pepper mignonette

Tempura Coffin Bay oyster, chilli jam

Albrohos Island scallop, ginger, lime

Whipped cod roe crumpet, faux bacon



Kingfish tartare, nori, dill, creme fraiche



Spanner crab cannelloni, shiitake XO



Lakes Entrance snapper, finger lime & caviar beurre blanc



David Blackmore wagyu rumpcap 9+, Bordelaise, onion rings (+40)



Queen Garnet plum, crème fraîche, lemon balm



Audreys vacherin of rhubarb, apple and ginger



Brillat-Savarin, sourdough, black fig, 515 honey (+25)



Passionfruit bonbon

Strawberry jelly

65% dark chocolate truffle

A LA CARTE - AUTUMN

STARTER

- Sourdough, brown butter, pumpkin miso (2) 11
- Coopers Island rock oyster, pepper mignonette 8
 - Tempura Coffin Bay oyster, chilli jam 8
 - Albrohos Island scallop, ginger, lime 16
- Whipped cod roe crumpet, faux bacon (2) 16

CAVIAR

- Giaveri Beluga (Italy) bump 24 / 30g tin 240
- Giaveri Oscietra (Italy) bump 18 / 30g tin 180

ENTREE

- Kingfish tartare, nori, dill, creme fraiche 32
- Spanner crab cannelloni, shiitake XO 36
- Orzo of saffron, Morton Bay bug, shallot, lemon, capers 38

MAIN

- Lakes Entrance snapper, finger lime & caviar beurre blanc 48
- David Blackmore wagyu rumpcap 9+ 200g, Bordelaise, onion rings 75

SIDE

- Heirloom tomato salad, sauce vierge 16

DESSERT

- Audreys vacherin of rhubarb, apple and ginger 25
- Brillat-Savarin, sourdough, black fig, 515 honey 25
- Petit fours 12

VEGETARIAN SET MENU

\$ 170 PP

Sourdough, brown butter, pumpkin miso



Chilli jam, quinoa cracker
Caper, creme fraiche, crumpet
Tempura onion



Orzo, saffron, fennel, green pea, shallot



Kohlrabi noodles, shiitake XO



BBQ Autumn vegetables, heirloom tomato, watercress



Queen Garnet plum, crème fraîche, lemon balm



Audreys vacherin of rhubarb, apple and ginger



Brillat-Savarin, sourdough, black fig, 515 honey (+32)



Passionfruit bonbon
Strawberry jelly
65% dark chocolate truffle

SUNDAY LUNCH

\$ 75 P P

Sourdough, brown butter, pumpkin miso



Prawn bolognaise, hand-rolled cavatelli



Tempura Flathead, anchovy gribiche, watercress salad
or

Pressed lamb shoulder, whipped feta, burnt cucumber



Strawberry Eton mess

TO DRINK

Kirin Japanese Lager

or

Bella's Bellini