

SNACK

House sourdough baguette with St David Dairy butter	5 pp
Marinated Mount Zero olives	9
Clair de Lune oyster with mignonette dressing	6 ea
Smoked ocean trout cigar	9 ea
Barrel aged anchovy & preserved lemon aioli	8 ea
Beetroot, whipped goat feta & walnut sablé	9 ea
Celery, salsa verde, parmesan custard & lavosh	9 ea
“Scotch egg”, quail egg, tomato relish, pork & fennel	14 ea

STARTER

Jonella farm corn tart	26
Smoked Swordfish, watermelon radish & honeydew melon	26
Baby octopus, confit potato, chorizo & espellette	25
Duck liver parfait, spiced pear chutney & Parker House roll	25
Lamb sweetbreads, macadamia purée & saltbush	26
Omnia house caviar with fromage blanc bavarois	50

MAIN

Ricotta gnudi, zucchini purée, pinenuts & river mint	44
Corner Inlet rock flathead, cucumber, horseradish & black lime	46
Glazed pork belly, crackling, lovage, fig & witlof	48
Lamb rump, lipstick pepper, yoghurt & espelette	48
Steak frites, tarragon emulsion & sauce Bordelaise:	
<i>Galiciana MB3+ sirloin</i>	62
<i>Blackmore MB9+ bavette</i>	70
<i>Sher Wagyu MB9+ sirloin</i>	90
Dry aged honey roasted duck for two	120
<i>Confit duck leg, black star cherry &amp; tarragon</i>	
<i>*Please allow 45 minutes</i>	

SIDE

Blue Moon potato rosti, shallot, chive & sour cream	16
Green beans with saffron & lemon dressing	16
Leafy salad with herb dressing	16

DESSERT

Poached meringue, green apple & coconut granita	19
Liquid centre cheesecake with strawberry sorbet	19
Tiramisu, savoiardi sponge, cacao nib & Tawny Port	19
Caramel mousse, chocolate ice cream & popcorn	19
Cheese trolley selection	44

OMNIA

