

SUMMER MENU



STARTERS

House made damper | Taronga smoked paperbark & almond butter 10

Duck live pâté | Rye crisp | Pickled cumber & radish 14

ENTRÉES

Kohlrabi | Leek | Avocado | Herbs 18

Xinjiang lamb skewers | Pickled shallots | Coriander yoghurt | Spring onions 20/40

Kingfish sashimi | Coconut | Kaffir lime | Yuzu 20

Wood smoked chicken | Taronga almonds | Tarragon 20

Vegan options available upon request
Head Chef, Connor Bishop

“FEED ME”

75pp

Can't decide? Let us take care of you and experience a range of dishes from across our menu, as selected by our chefs, for you and your guests. We can cater for all tastes and dietary requirements so please let your waiter know and we will look after you.

MAINS

Barramundi | Thai yellow coconut sauce | Bok choy 38

Duck breast | Radicchio | Cherry | Jus 40

Kangaroo | Crème fraiche | Muntrie chutney Herb salad from the chef's garden 40

House made tortellini | Tomato | Burrata | Basil 36

BBQ pumpkin | Pearl barley | Braised radicchio | Lovage 32

Seasonal sides available 12

ABOUT US

Inspired by seasonal, fresh and local produce, our team strives to bring you delicious food that we all love to enjoy ourselves, in a relaxed setting surrounded by our beautiful gardens and amazing artwork.

DESSERTS

‘Summer Honey Surprise’
Tom's honey | Roasted macadamia | Mango semi freddo | Herbs from our kitchen garden 15

‘Ice cream Sanga’
Smoked paperbark ice cream | Pressed sable | Dulce de Leche 15

‘Native Plum Delight’
Sour Davidson plum sorbet | Jersey milk mousse | Tarragon snow 15

‘Hawaiian Lae’
Caramelised pineapple | House made pineapple & white rum sorbet | Toasted coconut 15

Affogato 15
Vanilla ice cream | Toffee & coffee shard | Espresso | Your choice of liqueur

Cheese board 40
A selection of cheeses served with house made accompaniments