

# a la carte

## *appetiser*

Appellation oyster, picked pear, finger-lime, sumac 6.3

Scallop, nduja, goats cashmere Main Ridge 12

## *entree*

Confit tomato, sundried oil, celery sauce, yoghurt emulsion 25

Chemen cured ocean trout, cucumber gazpacho, sour apple 30

Slipper lobster, glazed xo butter, baby corn, curry leaves 30

Wagyu tartare, burned onion mayonnaise, potato chips 28

## *main*

Snapper, almond tarator, green olives 46

Wagyu Rostbiff, onion jus, white garlic puree, pickled mustard seed 52

Witlof, baharat mushrooms, macadamia 36

## *sides*

Torello leaves, citrus vinaigrette 12

Pommes frites, aioli 14

## *dessert*

Strawberry, puffed quinoa green tea espuma, roselle sorbet 24

Citrus trifle, coconut, verjus sorbet 24

Four cheeses, crackers & condiments 40



# Paringa Estate Progression

## *Ocean Trout*

Chemen cured ocean trout,  
cucumber gazpacho, sour apple

*2024 Estate Riesling*

## *Slipper Lobster*

Hibachi Moreton bay bug,  
glazed Xo butter,  
fermented yellow capsicum,

*2024 Estate Chardonnay*

## *Venison*

Venison, baharat mushrooms,  
macadamia

*2021 'The Paringa' Pinot Noir*

## *Sides*

Torello leaves, dressed citrus +12  
Pomme frites, aioli +14

## *Strawberry*

Puffed quinoa, green tea espuma,  
Roselle sorbet

*2022 Domaine Cauhape  
Gros Manseng , Jurancon*