



# \$150 – 4 course mini tasting menu \$80 – Mini cocktail pairing

### 'Potato and roe' seaweed beurre blanc

'Seaweed & whiskey' butter-washed whiskey, sherry, kelp, sea lettuce, cardamom

### 'Port Phillip abalone'

blue oyster mushrooms, broth and Irish moss

#### 'The Gilda'

olive oil-washed gin, vermouth blend, Ortiz anchovy Gilda, black garlic pickle

### 'Beef and oyster'

Australian wagyu beef and Sydney rock oysters

#### 'Beef & bourbon'

David Blackmore wagyu fat-washed bourbon, vermouth, truffle oil, black pepper

'Core-teser'

chocolate. malt and hazelnuts

'Miles & Milo'

Valrhona chocolate-washed cognac, Pedro Ximénez, Crème de banane

## SNACKS

Smoked macadamia nuts and saltbush \$12

Tomato and basil gougère \$10

Smoked duck wing, lemon and spices \$10

Chicken liver parfait and Madeira \$12

Barbajuan, Swiss chard, goat's curd, mushroom \$6

'CFC' Core fried chicken \$8

Caviar N25 supplement \$12

Oyster chips, seaweed dip \$10

Malted sourdough and butter \$12

### SMALL DISHES

Malleeroo kangaroo tartare, beetroot, wattleseed and buttermilk \$30
Port Phillip abalone, blue oyster mushrooms, broth and Irish moss \$35
'Potato and roe', seaweed beurre blanc, herring and trout roe \$30
Costantino asparagus, capers, wild garlic and lemon hollandaise \$30
'Beef and oyster', Australian wagyu and Sydney rock oysters \$50
Roasted coral trout, Clarence River prawns, Swiss chard and brown butter \$45
Gundagai 5+ lamb, sheep's curd, baby gem and mint \$45

# DESSERTS

'Core apple', toffee and LOBO cider brandy \$15 'Rhubarb and custard' \$15 'Core-teser', chocolate, malt and hazelnut \$25

## ONE OR TWO BITES

Warm chocolate and lavender tart \$5 'Noble One and Muscat' \$5