

# WELCOME TO THE RETREAT

## WINE PAIRING

*Great food deserves great wine.*

*Let our sommelier guide you through a curated wine pairing designed to complement each course. Discover exceptional wines hand-selected to elevate the flavours of your meal.*

## CAVIAR SERVICE

### Caviar Oscietra Prestige

Sourced from the *Acipenser Gueldenstaedtii* Sturgeon, also known as the Diamond Sturgeon, presenting nuanced marine notes with complex nutty flavour

Full service includes 20g caviar, baked kipfler potato, Lard Ass crème fraîche, chives	\$199
2.5 gram bump with One Sip Martini	\$35
2.5 gram bump with glass of Andre Clouet Grand Reserve Brut Champagne	\$54
Per gram	\$10



## APPETISER

Market Oysters - natural, freshly shucked	½ doz \$24 1 doz \$45
Huitres Kombu vinaigrette	½ doz \$29 1 doz \$55
Huitres Kilpatrick - chorizo, panchetta	½ doz \$29 1 doz \$55

Anchovy Pissaladiere - charcoal roasted Paddock baguette, tomato, shallot jam, anchovy, chives (3) *df* \$18

Bass strait half-shell scallops, café de Paris butter, radish (3) *gfo* \$24

Comte cheese and truffled mushroom gougheres, crème fraîche, roast garlic custard, truffle (3) *vg* \$18  
add caviar \$10 p/gram

Beetroot tart, macadamia cream, port jelly, chervil, macadamia crumb(1) *vgn* \$11

# ENTRÉES

Prawn Cocktail - poached prawns, Marie Rose sauce, chives, butter  
lettuce gfo \$21

Local grilled calamari, café de Paris butter, chorizo jam, sea herbs gfo \$32

Signature Black Beef tartare, pommes gaufrettes, cured egg yolk,  
roasted bone marrow dfo \$32

Duck liver parfait, port jelly, cornichon, radish, carrot herb, lavosh gfo \$16

Duck three ways - house cured duck prosciutto, duck & cumquat  
sausage, duck liver parfait, toasted brioche, mustard leaf, carrot  
marmalade gfo \$33

add pommes gaufrettes \$5



# MAINS

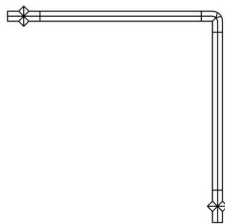
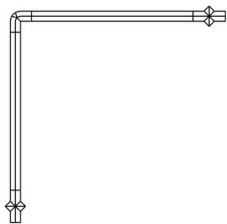


Grilled dry aged market fish, fresh peas, pancetta,  
smoked fish sauce, mint gfo \$45

Confit Duck leg, cotechino sausage, white bean cassoulet,  
duck jus, pea tendrils gfo dfo \$38

House made goats cheese and pea ravioli (3), clotted cream,  
confit garlic and shallot, saffron oil, parmesan crisp vg \$36

Hibachi grilled lion's mane mushroom with porcini dusted frites,  
onion jus, mustard leaf gfo vgn \$38



# STEAKS

Signature Black MB3+ hanger steak 220g \$49

Signature black MB4+ rib eye 600g (30min+ wait time) \$120

Butcher's Cut \$MP

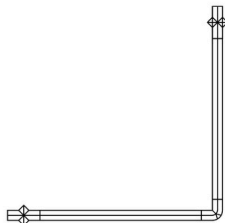
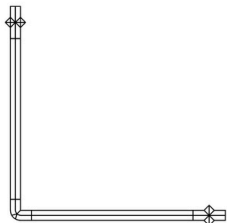
Ask your waiter for today's specialty steak

All steaks are gluten free, served with beef tallow fries and choice of sauce:

Peppercorn, Café de Paris, Bearnaise, Bordelaise. Mustards.

Truffle Butter \$8

Add extra sauce \$3

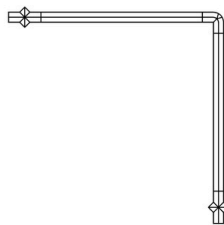
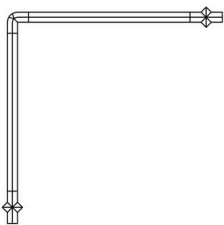




# SIDES



Beef tallow fries, bone marrow aioli vgno gfo	\$14
Confit carrots, pistachio, lavender honey, carrot herb vg gfo	\$13
Grilled leek, champagne vinaigrette, hazelnut, nasturtium gfo vgn	\$12
Grilled green beans, confit shallot, burnt tomato salsa gfo vgn	\$12
Roast beetroot, carrot marmalade, whipped Meredith goats curd, carrot herb vgno	\$15
Baked potato mille-feuille, garlic custard, truffle butter vg gfo	\$18
Radicchio, dressed leaves, champagne vinaigrette, pickled shallot vgn	\$12



# CHEESE AND DESSERTS

Full Charcuterie Service \$40

Selection of three local and imported cheeses from trusted affineurs, cured meats sliced in house, duck liver parfait, served with carrot marmalade, caperberries, cornichons, muscatels and rye lavosh gfo

Cheese service vg \$28

Jersey milk soft serve (chef's selection of toppings) gfo vgo \$16

Apple tarte tatin, jersey soft serve vg \$17

Creame Caramel, milk tuille gfo \$16

Dark chocolate mousse, cacao nib crisp, olive oil snow, shaved hazelnut vgn \$16

