

AUTUMN MENU
Nº 57

APPETISER	Marcona almonds 12 Country sourdough, cultured butter 8 Oysters ½ doz, seaweed butter and rye 42 Caviar service, traditional accompaniments House caviar 30g 195 / 50g 330 Giaveri Beluga 30g 340 Gnocco fritto, bresaola and parmesan 12 Grilled Lyonnaise sausage skewer, guindilla pepper 14 Baked scallop and hollandaise 11
ENTRÉE	Yellowfin tuna, ruby grapefruit, fennel and caper 38 Autumn vegetables, pistachio and buttermilk 37 Calamari and celery heart salad, fermented chilli 36 Duck liver parfait, pickled blackberry 39
MAIN	Wood grilled rock flathead, sauce américaine 55 Pine mushroom and nettle tart, hazelnut and parsley 44 Roast corn-fed chicken, vadouvan, almond and curry leaves 55 Gippsland strip steak, salsa verde and cime de rapa 58
FROM THE GRILL	½ Southern rock lobster baked in saffron rice and sauce rouille 188 Dry-aged O'Connor T-bone 900g cooked over coals with condiments 180 Dry-aged Muscovy duck, candied walnut and orange 120 Blackmore wagyu sirloin 9+ marble score, house mustard and lemon 160
VEGETABLES AND MARKET	Sprouting broccoli, spigariello, yoghurt and mint 18 Pink fir potatoes, smoked paprika aioli 16 Cavendish House salad 16 French fries 12
CHEESE AND DESSERT	Cheese service 32 Selection of local and imported cheese from trusted affineurs — Today's gelato – cabernet grape and fromage blanc 21 Almond milk and Meyer lemon gelato, caramelised brioche 23 Chocolate torte, rum caramel and cultured cream 25 Beurre bosc pear, pecan and vanilla gelato 22 Financiers, raspberry and pistachio 8 Affogato – espresso, vanilla gelato 19 House blend liqueur, grappa or Marionette Nocino

We continue our commitment to sourcing produce that has been reared, grown, caught or created with complete consideration for welfare and sustainability.
We support small-scale farmers and growers, resulting in the best produce that shifts with the seasons.

Please note a 10% surcharge applies on Sundays and a 15% surcharge on public holidays



OPEN LUNCH AND DINNER 7 DAYS