

– Menu –

Cutler & Co.'s Chef's Selection Menu celebrates the season's most exciting ingredients over five courses, priced at \$150 per guest. On Saturday evenings, we serve this menu exclusively throughout the dining room.

Thursday, Friday & Sunday we also offer a two course \$75, or three course \$95 menu.

All menus offered in the Cutler & Co. Dining Room may also be enjoyed in the Bar.

TWO OR THREE COURSE MENU CHEF'S SELECTION MENU VEGETARIAN MENU

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Entrée

King George whiting, tortarello cucumber, wild fennel & clam beurre blanc

Slow roasted quail, radicchio tart, red witlof & fine herb salad

Ramarro farm tomatoes, sour curd cheese, blood plum & smoked chilli

Main

Murray cod, zucchini flowers, Mooloolaba prawn & caramelised cream sauce

Beluga lentils, kabocha squash, cashew, Tallegio & fenugreek

Gippsland lamb loin & belly, St Tropez onions, peas, goat's milk feta & black olive

Roasted suckling pig, purple sprouting broccoli, black pudding & rhubarb, 15 supplement / pp

Dessert

Yellow peach vacherin, ricotta, raspberry & honey roasted almonds

Fresh & candied cherries, vanilla yoghurt, ginger snap biscuit

Chocolate délice

Selection of French & Australian cheese, 20 supplement / pp

Additional items to share

Dry aged 1.1kg O'Connor rib-eye

Shaved sugarloaf cabbage & fennel salad, burnt honey dressing

40 supplement / pp

Inspired by the produce of local farmers, foragers and fishermen, we regularly create new dishes. As such, the menus published online are subject to change without notice.

We are dedicated to accommodating dietary requirements with prior notice.