

## AUTUMN MENU

N<sup>o</sup> 03

APPETISER Country sourdough, cultured butter 6  
Rock oysters ½ doz, seaweed butter and rye 28  
Caviar service, traditional accompaniments  
House – Grand Cru Baerii 30g, 160  
50g, 240  
Giaveri Beluga 30g, 190  
50g, 310  
Gnocco fritto, bresaola and parmesan 8  
Wood-roasted peppers, sherry vinegar 10  
Saucisson, Sicilian green olives 16  
Crudités, fromage blanc 14

ENTRÉE Cured rainbow trout, mustard cucumbers and horseradish 25  
Skull Island prawns, Goolwa pipis, green harissa, fennel 27  
Tomatoes, tonnato, basil and caper leaf 22  
Salad Lyonnaise, cornichons, tarragon and smoked bacon 24

MAIN John Dory Florentine, brown butter, smoked salmon roe 44  
Wood-roasted heirloom zucchini, green tahini and pumpkin seeds 36  
Roast chicken, vadouvan and curry leaves 40  
250g scotch fillet, café de Paris 55

FROM THE GRILL { Southern rock lobster, wood roasted in saffron rice, “bisque” sauce 150  
Dry aged grass-fed rib eye 1kg cooked over coals with condiments 180

VEGETABLES AND MARKET Yellow squash, salsa verde, pecorino, oregano 16  
Charred romaine heart, guanciale, anchovy dressing 16  
King Edward potatoes, lemon and caper vinaigrette 12  
Cavendish House salad 12  
French fries 8

SEASONAL MENU A selection of our favourite dishes for the shared table are available.  
Seasonal Menu 130 per guest

CHEESE AND DESSERT Cheese service 20  
Served with honeycomb and fruit bread  
Today's gelato – white peach, champagne and rose 17  
Baked Valrhona chocolate, crème fraîche 17  
Fig and blackberry cannoli, fig leaf and raw honey 18  
Wood-roasted apricots, almond cake, apricot kernel gelato 18  
Affogato - espresso, vanilla gelato 19  
House blend liqueur - or Grappa, Marionette Nocino

We continue our commitment to sourcing produce that has been reared, grown, caught or created with complete consideration for welfare and sustainability. Our fish is wild, native and caught using environmentally friendly methods. We support small-scale farmers and growers, resulting in the best tasting produce that shifts with the seasons.