



AUGUST 2017

VOL. 8

STARTERS

- HEIRLOOM TOMATO (v) \$16  
basil oil, burrata, olive oil, caviar, basil, sundried tomato, quinoa
- SCALLOP \$20  
celeriac puree, apple texture, samphire, hazel nut
- PRAWN \$19  
dashi poached sweet prawn, smoked quail eggs, avocado puree, cucumber, rock melon
- KALE (v) \$16  
peanut butter dressing, Japanese cucumber, fresh herbs, crushed peanut
- ASPARAGUS \$17  
asparagus texture, iberico ham, sous vide egg yolk, macadamia nut, black truffle essence

SOUPS

- SCC MULLIGATAWNY \$10  
shallot, spring onions, rice
- POTATO VELOUTE (v) \$10  
confit potato, crispy leek, black truffle essence

MAIN COURSES

- BLACK ANGUS PRIME RIB OF BEEF FROM THE WAGON \$38  
sautéed seasonal vegetables, jacket potato, red wine sauce
- SCOTTISH SALMON \$32  
sous vide salmon, green pea texture, fennel, champagne foam, smoked potato mousseline
- LAMB \$34  
sous lamb loin, pumpkin puree, heirloom carrot, confit tomato, beetroot, red wine sauce
- BEEF CHEEK \$32  
72 hours braised beef cheek, kale, asparagus, crispy shallots, red wine sauce
- PUMPKIN RISOTTO \$25  
pickled pumpkin, pumpkin seeds, burrata, sundried tomato
- FREGOLA \$28  
lobster sauce, spanner crab, parmesan cheese

SIDES

- IBERICO FRIES \$6
- TRUFFLE CHIPS \$6
- SEASONAL VEGETABLES \$6

DESSERTS

- RASPBERRY \$10  
macerated berries, raspberry gel, raspberry meringue, raspberry sorbet
- PINEAPPLE \$10  
roasted pineapple, lemon lime meringue, coconut sorbet
- LEMON POSSET \$10
- CHOCOLATE \$10  
chocolate gateau, mandarin sorbet

COFFEE & TEA

- ILLY COFFEE \$2.90
- ESPRESSO SINGLE \$2.90
- ESPRESSO DOUBLE \$3.50
- CAFÉ LATTE \$3.60
- CAPPUCCINO \$3.60
- HOT CHOCOLATE \$3.00
- DECAFFEINATED COFFEE \$2.90
- ICED COFFEE \$2.90
- ICED TEA \$2.70

MONTHLY SPECIAL



MOLTEN CHOCOLATE  
LAVA CAKE

\$10

*Please note there is an estimated waiting time of 12 minutes for this dessert.*