

Chef's Selection \$110 per person | Sommeliers Choice \$85

Entrées for the table to share

Entrées

House made bread, whipped mushroom butter

Oyster, pepper berry vinaigrette, tarragon

Jerusalem artichoke, cashew, mirin gastrique

Kangaroo tartare, egg, chuka tare, shallot, wild rice crisp

Main

Slow cooked pork belly, fennel, polenta, nashi, crackling crumb

Winter greens, macadamia cream, lemon

Bittersweet witlof salad, orange, ricotta salata

Dessert

Flourless dark chocolate cake, blood orange granita, grenache, cocoa nip

Add on +

Cinco Jotas Jamon Ibérico, Burmese tofu crisp, tobiko **15ea**

Chargrilled king prawn, chicken fat, parsley lemon salsa, fennel **28**

Swap Pork for Scotch fillet, beef fat roasted pumpkin, confit garlic, pepita, jus **minimum 2 people 10pp**

Triple cooked potatoes, onion crema, spring onion salt **15**

Baked cheesecake, macerated strawberries, tarragon, mascarpone parfait **19**

.....
Please advise our friendly staff of any allergies. Astra cannot guarantee an allergen free kitchen. Menu subject to change based on seasonality & availability. 1.5% surcharge on all credit cards. 15% surcharge on public holidays