

THE SOURCE

RESTAURANT

FOOD

FLATBREAD – 16

Fattoush Sourdough flatbread, kefir yogurt, broad bean hummus, green olives, radish, mint, Za'atar spice mix

OYSTERS – 25/ 50

Pacific oysters, rice vinegar mignonette, yuzu pearls, wasabi

KINGFISH – 26

Crudo of kingfish, jamon iberico, almond cream, herb chlorophyll, olive oil

TACO VERDE – 24

Taco verde, raw scallop, avocado butter, pickled daikon, green tomato salsa, caviar

SWEET CORN CUSTARD – 24

Sweet corn custard, summer greens, goat curd, zucchini flowers, tomato vinaigrette

CRAB SALAD – 28

Crab salad, green mango, Vietnamese mint, roasted macadamia, lime dressing

LINGUINI – 25

Linguini, asparagus, crème fraiche, egg yolk, Parmesan snow

JOHN DORY – 38

Pan roast John Dory, roast almonds, beans, squid ink lentils

ROAST CHICKEN – 36

Roast chicken, rye risotto, confit tomato, salsa verde

PORK LOIN – 38

Slow roast pork loin, tamarind pumpkin, pickled cauliflower, cider jus

VENISON LOIN – 38

Seared venison loin, smoked beetroot, king oyster mushroom, horseradish

5 Course Set Menu – 130

SIDES

Summer tomatoes, Stracciatella – 14

Cos salad, cuca anchovy, Parmigiano – 14

Chilled beans, walnut vinaigrette – 14

DESSERTS

White peach & mascarpone trifle, Riesling jelly, rhubarb & Campari granita – 16

Summer berries, white chocolate & basil Pana cotta, pistachio praline – 16

Brillat Savarin, Tongola Billy, Roquefort, lavosh – 32

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WINE

2014 Moorilla Muse Extra Brut – 15/50
2019 Moorilla Praxis Sparkling Riesling – 10/75
2018 Moorilla Praxis Chardonnay Musqué – 8/45
2017 Moorilla Muse Riesling – 12/55
2018 Moorilla Muse Pinot Gris – 10/66
2017 Moorilla Muse Sauvignon Blanc – 10/78
2017 Moorilla Muse Chardonnay – 12/78
2019 Domaine A Stoney Vineyard Rosé – 10/55
2018 Moorilla Praxis Pinot Noir – 10/55
2013 Domaine A Petit a – 13/55
2017 Moorilla Muse Riesling – 12/55
2018 Moorilla Muse Pinot Gris – 10/66
2017 Moorilla Muse Sauvignon Blanc – 10/78
2017 Moorilla Muse Chardonnay – 12/78
2015 Moorilla Muse Pinot Noir – 18/67

BEER

Moo Brew Pale Ale – 9
Moo Brew Pilsner – 9
Moo Brew Dark Ale – 9
Moo Brew Single Hop – 10
Moo Brew Session Ale 3.5% – 7

COCKTAILS

Bloody MONA Mary – 20
Filthy Martini – 20
Mezcal Margarita – 20
Aperol Spritz – 18
Negroni – 20

Taylor & Smith Gin & Capi Tonic – 12
Starward Twofold Whisky & Capi Dry – 12
Ketel One Vodka & Capi Soda – 12
Ron Zacapa Rum & Capi Ginger Beer – 12
Bulliet Bourbon & Capi Cola – 12
Derrumbes San Luis Potosí Mezcal & Capi Pink Grapefruit – 12
Overem Sherry Cask Single Malt Whisky – 35

MOCKTAILS

The Source Collins – 12
lemon, thyme, soda

Berry-Tini – 12
berries, lime, soda