

THE SOURCE

RESTAURANT

FOOD

FATTOUSH – 16

Fattoush Sourdough flatbread, sheep milk labneh, 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, gazpacho, bay, olive oil

TACO VERDE – 24

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

ZUCCHINI FLOWERS – 24

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

CRAB SALAD – 28

Crab salad, green mango, Vietnamese mint, roasted macadamia, pomelo, 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, grain risotto, confit tomato, fermented garlic, comté

PORK LOIN – 38

Slow roast pork loin, tamarind pumpkin, pickled cauliflower, hazelnut & koji mole, cider jus

VENISON LOIN – 38

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

SIDES

Summer tomatoes, Stracciatella – 14

Cos salad, cuca anchovy, Parmigiano – 14

Chilled beans, walnut vinaigrette – 14

DESSERTS

White peach & mascarpone trifle, elderflower jelly, peach sorbet, almond – 16

Chocolate marquise, summer berries, raspberry sorbet, red wine cherries, yoghurt ice cream – 16

Brillat Savarin, Tongola Billy, Roquefort, lavosh – 32

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WINE

2014 Moorilla Muse Extra Brut – 15/75
2019 Moorilla Praxis Sparkling Riesling – 10/50
2017 Moorilla Muse Riesling – 12/60
2018 Moorilla Muse Pinot Gris – 10/50
2017 Moorilla Muse Sauvignon Blanc – 10/50
2017 Moorilla Muse Chardonnay – 12/60
2020 Domaine A Stoney Vineyard Rosé – 10/50
2018 Moorilla Praxis Pinot Noir – 10/50
2013 Domaine A Pinot Noir – 25/125
2015 Moorilla Muse Syrah – 18/90
2015 Moorilla Muse Cabernets – 13/65
2013 Domaine A Petit a – 13/65
2010 Domaine A Cabernets – 37/185

BEER & CIDER

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% – 8
Willie Smiths Traditional Cider – 9

COCKTAILS

Gin 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
Appleton Rum & Capi Ginger Ale – 12
Bulliet Bourbon & Capi Cola – 12
Derrumbes San Luis Potosí Mezcal & Capi Pink Grapefruit – 12
Overeem Sherry Cask Single Malt Whisky – 35

MOCKTAILS

The Source Collins – 12
apple, ginger, lime

Cranberry Smash – 12
cranberry, orange, mint

