

tasting menu

steamed yabby

strawberry soffrito, tomato jelly, bisque

fig leaf infused curd

fig, fried oyster mushrooms, hazelnuts

buffalo tartare

cured egg yolk, black garlic puree

coal grilled duck breast

caramelised witlof, jasmine jus

sheep's milk yoghurt

fennel granita, torched pomelo

vegetarian tasting menu

roasted watermelon

native berries, warrigal greens,

puffed wild rice

fig leaf infused curd

fig, fried oyster mushrooms, hazelnuts

ginger glazed eggplant

chickpea puree, walnut crumb

celeriac cooked in spent coffee

pickled onion, cheddar puree

sheep's milk yoghurt

fennel granita, torched pomelo

autumn tasting menus 125

matching beverages 70

supplement cheese course 10pp

non-alcoholic matches available

entrée

coal grilled baby octopus
ginger reduction, chickpea, pickled persimmon

fig leaf infused curd
fig, fried oyster mushrooms, hazelnuts

slow-cooked suckling pig
roasted peaches, kohlrabi, onion reduction

roasted butternut squash
goat's milk, macadamia butter, spiced grains

main

celeriac cooked in spent coffee
pickled onion, cheddar puree

confit of cobia
cauliflower couscous, bagna cauda, sorrel oil

roasted full blood angus beef
grilled baby gem lettuce, spent grain cracker

dry-aged merino hogget
charred eggplant, smoked yoghurt,
baby kale

dessert

artichoke - ice cream, pickle & crisp
salted caramel, chocolate mousse

new season mandarin
rice pudding, mint, star anise & coconut sorbet

woombye washed rind cheese
native bee honey, fried beeswax potatoes,
linseed crackers

sheep's milk yoghurt
fennel granita, torched pomelo

autumn a la carte menu

two course 70

matching wines 35

three course 85

matching wines 45

non-alcoholic matches available