

MENU

ENTRÉE

FERMENTED BLACK RICE SOURDOUGH FUJI APPLE CULTURED BUTTER | V 7

SIGNATURE OYSTERS NATURAL | GF 4 | LEMON MYRTLE | GF 4.5

SCALLOP CEVICHE CAULIFLOWER | GOLDEN ROE | WHITE SPEC 25

QUAIL BALLOTINE BURNT APPLE | PICKLED NATIVE BERRY | PISTACHIO | GF 25

BLUE MACKEREL GREEN TOMATO | SEA PARSLEY | CAPERBERRY | GF 24

JAPANESE PUMPKIN RISOTTO BROAD BEAN | HAZELNUT | NASTURTIUM | V GF 23

MAIN

WAGYU PETITE TENDER BLACK TEA | RIBERRY | PERSIMMON | GF 43

SOVEREIGN LAMB SHEEP MILK | HAGGIS | SPEARMINT 44

SMOKED DUCK BREAST CHESTNUT | TRUFFLE | FERMENTED PLUM | GF 43

CHARCOAL KING SALMON KOHLRABI | SOYBEAN | HORSERADISH | GF 40

BEETROOT TORTELLINI BUFFALO CURD | WATTLESEED | PURSLANE | V 38

SIDES

CHARCOAL BRASSICA ALMOND BUTTER | BLACK RICE | GF 12

ROAST SWEET POTATO TOASTED GRAINS | CULTURED CREAM | GF 11

KOHLRABI BURNT PEAR | AGED CHEDDAR | HAZELNUT | GF 12

BLUE CHEESE ALIGOT BURNT LEEK | GF 11

*Tasting menu is \$120pp.
Enhance your dining experience with wine pairings for each course for an additional \$75pp.*

TUESDAY & WEDNESDAY BYO, WINE ONLY

15% SURCHARGE ON ALL PUBLIC HOLIDAYS - (GF) GLUTEN FREE, (V) VEGETARIAN