

Bonnie

entrée

...

scallop, smoke, sun choke, potato, black radish

bone marrow, joseph first run

32

tuna, watermelon, young coconut

seawater jelly, yuzu wasabi ice cream, kombu jam, bonito sponge

32

oysters, tempura & flamed

glazed eel, chawanmushi, salmon roe washed in tamari

30

langoustine, barossa hen

pistachio garlic liniment, snow pea juice,

crisp chicken skin, langoustine custard

30

fremantle octopus

cashew hummus, heritage carrot

golden raisin & caper, bhujia

32

torched tartare veal

mirin glazed shitake, cumin, lavender

caramelized tahini pannacotta

30

rannoch farm quail

masterstock, truffle, soba, curry leaf

fermented iceberg, miso bbq corn, applewood

29

Bonnie

main

...

magret duck

“stuffing” pomelo, lavender honey,

earl grey, parsnip, cotechino

52

mb bug, oxtail

spice trade curry, lime, okra

banana leaf powder, panisse, succulents

55

market fish redefined daily

48

wagyu cheek, oysters & umbles

charred alliums, umami broth,

pickled shitake, daikon,

50

berkshire pork, fennel pollen, cider gel,

macadamia, pumpkin granola, butternut,

garlic yoghurt, kelp oil

48

mandagery creek venison, shellfish boudin

roast shrimp, aubergine

pepper, peas pods & pickles, kimchee

50