

ONE

potato, koji, caviar
crème fraiche, nori

cold smoked ocean trout
hydeaway bay squid, bagna càuda
horseradish, nasturtium, chive essence

tataki mandagery creek venison
white soy, lilipilli, king mushroom,
pepper greens, apple

spanner crab
jerk spice, salted coconut, strawberry,
green almond, nigella, jalapeno, ponzu veil

pressed northern rivers rabbit
foie, pickled walnut, celery,
buttermilk oysters

TWO

heritage tomato, roast cauliflower
wild seeds, lettuce mole, choko

red gate farm partridge
stuffing, quandong, macadamia
burnt onion, long pepper

smoked byron bay pork jowl
master stock, crackling
cuttlefish, shitake

MB bug, oxtail
bonito XO, dumpling, cucumber,
black tea dashi

THREE

6+ wagyu flank
beetroot in wagyu drippings
brassiccas, dandelion, gochujang

hiramasa
seaweed crème, scallop
edamame, cashew, samphire

great southern lamb
salted baked turnip
fermented peppers, bottarga

whitsunday reef fish
redefined daily

summer squash
curd, panisse, verbena, sunflower,
pumpkin potage

FOUR

“drunken opera”
beer ice cream, spent coffee,
whey butterscotch

“single origin”
valhrona, itakuja mousse, milk caramel, sesame
hazelnut, coconut syllabub

“apple-lation”
apple in elements, granola,
apple pie ice-cream

“butternut blonde”
aerated oralys, tres leches, sage
oban 14

“fromage”
cheese x 9, crispbreads, that’s all

\$125pp

Four courses

\$150pp

Tasting menu

Bonnie