

ONE

butternut in its entirety
crème fraiche, sunchoke
smoked almond, black olive, pimento

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

mandagery creek venison
pickled blueberry, alpine pepper
scorched celeriac, black garlic, brown butter

barossa hen
corn glazed & aerated, radish
pistachio, chicken skin

TWO

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

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

pork cheek in masterstock
bbq eel, smoked labne
carrot, shitake

MB bug, oxtail
organic udon, XO, cucumber
black tea dashi

artichoke vs sunchoke
comte custard, vegemite sponge

THREE

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

hiramasa
seaweed crème, scallop
edamame, cashew, samphire

great southern lamb
salted baked turnip
fermented peppers, bottarga

kipfler x 2
smoked buffalo mozzarella, onion potage
lemon thyme, bay leaf powder

\$105pp
Three courses

FOUR

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

"autumnal mess"
blackberry, walnut, oreo, cocoa nib
heilala vanilla, mascarpone

"terra firma redux"
roast white chocolate, matcha
spiced apple, celeriac ice cream

"fromage"
selection of four Australian & European cheeses
logical accompaniments

\$120pp
Four courses

Bonnie