

ONE

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

hot smoked king salmon
charred cucumber, seawater jelly,
yuzu wasabi ice cream, kombu jam, bonito sponge

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

barossa hen
avruga, pistachio garlic liniment, snow pea juice,
crisp chicken skin, langoustine custard

TWO

cauliflower, wild seeds,
heritage tomato, mole, choko
cold pressed canola oil

rannoch farm quail
le marquis, bosc pear,
chestnut beignet, vanilla, nutmeg

fremantle octopus
cashew humus, heritage carrot,
golden raisin & caper, bhujia

mb bug, oxtail
spice trade curry, lime, okra,
banana leaf powder, panisse, succulents

THREE

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

market fish,
refined daily

byron bay berkshire pork
sunchoke, rye malt caraway crumble,
onion & apple soubise, black pudding

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

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

\$105pp
Three courses

\$120pp
Four courses

Bonnie