

ONE

grimaud duck breast
black cherry, white radish,
cherry blossom, frozen foie gras

mandagery creek venison
comet pepper, beer batter "scraps",
tarragon emulsion, smoke

poached sea scallop
buttermilk & horseradish granite,
dill ash, fermented pear juice,
black grape, avruga

huon salmon ceviche
seared avocado, smoked turnip,
pea & mint ponzu, silken bean curd

black berry, riberry,
buffalo yoghurt, candied hazelnut,
roast kohlrabi, munthari berry

TWO

barossa hen
fermented iceberg, bacon jam,
pickled wood ear, celeriac espuma

lacquered fremantle octopus
sherry caramel, lemon thyme,
courgette flower, bagna càuda

smoked byron bay pork jowl
master stock, charred alliums,
shitake, puffed crackling

bbq brassicas
butternut & achiote potage,
pommery, linseed "bark",
withered fetta

coral sea barramundi
mussels, roast kohlrabi,
chervil & yuzu broth, wild rice "dolmade"

Operating Hours
Tuesday to Saturday
6pm – late

THREE

+6 wagyu flank
glazed cheek, charred hispi cabbage,
beetroot cooked in wagyu drippings

spice trade curry, panisse,
pickled lemon, finger fennel,
sweet potato

great southern lamb
saag aloo, milk solids, cashew yoghurt,
tamarind, curry leaf

red gate farm partridge
walnut & thyme friand, sauce diablo,
sunchoke puree, rehydrated carrot

miso glazed kingfish
caramelized cauliflower puree, radicchio,
cauliflower cous cous, smoked butter
sauce

FOUR

"jivara"
chocolate torte, hazelnut ice cream,
passion fruit jelly

"tea lemon twist"
chamomile, lemon curd, lemon thyme,
brown sugar crumb

"butternut blonde"
aerated orelys, tres leches, sage
oban 14

"the tart"
quince almond tart, pyengana ice cream,
bay powder

"fromage"
cheese x 6, crispbreads, that's all

\$125pp
Four courses

\$150pp
Tasting menu

Bonnie