

Set Menu One

Four Courses \$120 / \$85 paired wines

Oyster, apple and strawberry gum vinegar

Tartlets of ricotta, zucchini and rhubarb

Sourdough with cultured butter

Lemon myrtle cured kingfish, cucumber and radish

Pork jowl, oyster mushroom, tarragon and whey

Duck breast, fig black garlic and mushroom

Chocolate ganache, passion fruit and basil

Set Menu Two

Six Courses \$160 / \$85 paired wines

Oyster, apple and strawberry gum vinegar

Tartlets of ricotta, zucchini and rhubarb

Sourdough with cultured butter

Lemon myrtle cured kingfish, cucumber and radish

Bay lobster, carrot, finger lime and brown butter

Pork jowl, oyster mushroom, tarragon and whey

Duck breast, fig, black garlic and mushroom

Chocolate ganache, passion fruit and basil

Avocado parfait, chocolate, lemon and olive oil



Set Menu One

Four Courses \$120 / \$85 paired wines

Oyster, apple and strawberry gum vinegar

Tartlets of ricotta, zucchini and rhubarb

Sourdough with cultured butter

Fish of the day, vermouth, peas and turnip

Seared kangaroo, beetroot, fermented blueberries and saltbush

Wagyu sirloin, grilled paprika juice and beef fat vinaigrette, onions

Sweet potato, marshmallow, roasted white chocolate and lemon thyme

Set Menu Two

Six Courses \$160 / \$85 paired wines

Oyster, apple and strawberry gum vinegar

Tartlets of ricotta, zucchini and rhubarb

Sourdough with cultured butter

Ember baked Tasmanian scallops, desert lime and herb paste, raspberry vinegar

Fish of the day, vermouth, peas and turnip

Seared kangaroo, beetroot, fermented blueberries and saltbush

Wagyu sirloin, grilled paprika juice and beef fat vinaigrette, onions

Sweet potato, marshmallow, roasted white chocolate and lemon thyme

Macadamia lamington, coconut and preserved cherry _____

