

TASTING MENU

SIGNATURE OYSTER

NATURAL / DRESSED | GF

SCALLOP CEVICHE

CAULIFLOWER | SESAME | HAM BROTH | GF

GRILLED MURRAY COD

PUFFED BUCKWHEAT | FISH MILK | ROSEMARY | GF

GREEN PEAS

KING MUSHROOM | JERUSALEM ARTICHOKE | SMOKED GOATS CHEESE | GF, V

DUCK BREAST

BEETROOT | BLACKBERRIES | GRANOLA

STOCKYARD SIRLOIN

PIOPPINO MUSHROOM | BORDELAISE SAUCE | GF

CARMELIA ICE CREAM

JERUSALEM ARTICHOKE | ORANGE SHERBET | GF



Tasting menu is \$95pp.

*Enhance your dining experience with wine pairings
for each course for an additional \$55pp.*

