

ENTRÉE

SIGNATURE OYSTERS natural / dressed GF	4 / 4.5. each
SHIITAKE RISOTTO asparagus black garlic pecorino GF, V	23.
GRILLED MURRAY COD puffed buckwheat fish milk rosemary GF	25.
SEARED SCALLOPS red pepper speck wakame GF	26.
KANGAROO TARTARE native berries pickled celery	24.

MAIN

MARKET FISH karkalla green olive asparagus sea parsley GF	38.
STOCKYARD WAGYU burnt carrot beetroot fondant	45.
GNOCCHI crisp cauliflower golden raisins freekah V	36.
LAMB RUMP salt bush brassica buckwheat GF	42.
DUCK BREAST mushroom pithivier comte custard elk	39.

SIDES

SWEET POTATO cultured cream native grains V	10.
CHARRED BRASSICA curd black rice crumb V, GF	10.
HEIRLOOM TOMATOES bocconcini basil V, GF	10.

Tasting menu \$95pp.

Enhance dining experience with wine pairing for each course for an additional \$55pp.

DESSERT

CRÈME CARAMEL khalua prune mille feuille	16.
BERRY CLAFOUTIS almond icecream	16.
CAMELIA ICE CREAM jerusalem artichoke orange sherbet GF	16.

2 or 4 CHEESE

NIGHTLY SELECTION lavosh quince dried fruit	18.(2) / 30.(4)
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DESSERT WINE

10 MONBAZILLAC 'Cuvee des Anges' Grande Maison, FRA	12.(g) / 52.(b)
14 BRACKENWOOD Botrytis Riesling, Adelaide Hills, SA	14.(g) / 65.(b)

PORT | DIGESTIF | COGNAC

	gl.
KOPKE Tawny Ruby	10.
Pedro Ximenez 1927 Alvear	11.
Hennesey V.S.O.P.	12.
Jura 16yo single malt	16.

*TUESDAY & WEDNESDAY BYO. Wine only
15% surcharge on all Public Holidays
GF Gluten Free | V Vegetarian*