

TASTING MENU

SIGNATURE OYSTERS

natural | GF

SEARED SCALLOPS

red pepper | speck | wakame | GF

SHIITAKE RISOTTO

asparagus | black garlic |
pecorino | GF, V

KANGAROO TARTARE

native berries | pickled celery

MARKET FISH

karkalla | green olive | asparagus | sea parsley | GF

DUCK BREAST

mushroom pithivier | comte custard | elk

CARMELIA ICE CREAM

jerusalem artichoke | orange sherbet | GF

Tasting menu \$95pp.

Wine pairing for each course \$55pp.