

ENTRÉE

SIGNATURE OYSTERS natural / dressed GF	4 / 4.5. each
CEVICHE kingfish fennel ginger finger lime GF	25.
FRENCH TOAST little acre mushrooms herbs creme fraiche V	24.
CRAB MEAT almond milk native succulents tuile	26.
KANGAROO TARTARE native berries pickled celery	24.

MAIN

SWORDFISH tomato consomme green olive sugar snaps GF	38.
STOCKYARD WAGYU pressed potato black garlic mustard GF	45.
GNOCCI zucchini flower wild garlic olive oil V	36.
PORK CUTLET macadamia green pea burnt apple GF	41.
DUCK BREAST carrot textures galette peppercorn GF	39.

SIDES

SWEET POTATO cultured cream native grains V	10.
CHARRED BRASSICA curd black rice V, GF	10.
FIGS buffalo milk basil V, GF	10.

*Tasting menu \$95pp.
Enhance dining experience with wine pairing for each course
for an additional \$55pp.*

DESSERT

CRÈME CARAMEL peach mille feuille	16.
CHERRIES sheep's milk basil olive oil GF	16.
CARAMELIA ICE CREAM jerusalem artichoke orange sherbet GF	16.

2 or 4 CHEESE

DAILY 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.
Michel Courveur Courveur's Clearach Single Malt	16.

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