

## TASTING MENU

### SIGNATURE OYSTERS

natural | GF

### CEVICHE

kingfish | fennel | ginger | finger lime | GF

### FRENCH TOAST

little acre mushroom | crème fraiche |  
herbs | V

### KANGAROO TARTARE

native berries | pickled celery

### SWORD FISH

tomato consomme | green olive | sugar snaps | GF

### DUCK BREAST

carrot textures | galette | peppercorn | GF

### CARAMELIA ICE CREAM

jerusalem artichoke | orange sherbet | GF

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