

2 COURSE 75

3 COURSE 90

ENTRÉE

murray valley pork belly
cloudy bay clams, cabbage,
crispy ear, cider mustard glaze

ora king salmon
nashi pear, ponzu, dashi skin,
daikon, puffed wild rice

stracciatella
pumpkin steak tomato fondue,
vincotto, pepitas

SIDES

heirloom tomato, buffalo
mozzarella salad, mint, basil, alto
olives

kipfler potato, pancetta, honey

fennel watercress salad, herbs,
capers, almonds, ruby grapefruit,
verjuice dressing

grilled zucchini, peas, baby corn

SHARED

charcuterie
Tajima wagyu salami, duck
& orange terrine, spanish
jamon Serrano, marinated
peppers, sourdough

MAINS

olive oil poached jewfish
cavolo nero, morel, borlotti beans,
chinese sausage, goji berry

handmade gnocchi
asparagus, piquillo pepper,
tomato pearl, basil, radicchio

beef cheek
beetroot ketchup, maple parsnip,
spiced mustard anchovie butter

DESSERTS

dark chocolate fudge
peanut butter ice cream,
caramelized banana, sea
salt

pistachio olive oil cake
rhubarb, mascarpone ice
cream, olive oil powder,
pashmak

coconut mousse
chilli roasted pineapple,
padan ice cream,
almonds, sesame

selection of glace ice
creams & sorbets

CHEESE

selection of artisan cheeses,
muscatels, quince paste,
truffle honey, barrosa bark

oak smoked cheddar
devon, england
- pasturised cow's milk

mauri gorgonzola dolce
lombardy, italy
- pasturised cow's milk

holy goat ashed brigid's well
castlemaine, victoria
- pasturised organic goat's milk