



FIVE COURSE TASTING MENU - 95pp

Seasonal Snack Selection

Bay lobster, Broadbean, green strawberry, lardo

Local octopus, pepita, lemon aspen, salt bush

Rocky Point grouper, squash, green plum, celery

Spanner crab, bone marrow crumpet, cultured cream, salted egg yolk

Veal tongue, black garlic, green tomato, oca yam

Spatchcock, zucchini, green almond, apricot

Pork jowl, rhubarb, choko

Petite tender Beef, corn, black onion, horseradish

Shaved sprout salad, macadamia, yeast

Select any 5 dishes from the menu above for the table to share.

Menu includes sprout salad

Optional Extras

Add matching wines	90pp
Pretzel Bread – Cultured butter	3.5pp
Comte Gruyere, brioche, apple	15.0
Beetroot, strawberry, yoghurt	17.0
Cherry, fig leaf, malted barley	17.0
Nutritional yeast dressing	16.0

Credit cards and public holidays incur a surcharge