

Autumn Tasting Menu

5 Courses

Mary's garden flowers, cucumber, Meredith goat cheese, puffed rice, kombucha

Kiama blue mackerel, Flinders Island scallops, cauliflower, Oscietra caviar

Manjimup marron, Daniel's Run tomatoes, golden trout roe, oyster leaf oil

Additional dish - \$88 supplement

Roaring Forties lamb, garlic chive, king oyster mushrooms, lamb consommé

O'Connor short rib, foie gras, green pepper, Sarrion black truffle

Additional dish - \$90 supplement

Wimmera dry aged duck, braised cabbage, spiced local cherries

Cuvee Amphora chocolate, lion's mane caramel, Jimmy rum, rhubarb

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five courses 175

8 Courses

Mary's garden flowers, cucumber, Meredith goat cheese, puffed rice, kombucha

Kiama blue mackerel, Flinders Island scallops, cauliflower, Oscietra caviar

Bundarra pork, black pudding, smoked eel, apple, walnut

Manjimup marron, Daniel's Run tomatoes, golden trout roe, oyster leaf oil

Roaring Forties lamb, garlic chive, king oyster mushrooms, lamb consommé

O'Connor short rib, foie gras, green pepper, Sarrion black truffle

Additional dish - \$90 supplement

Wimmera dry aged duck, braised cabbage, spiced local cherries

Sunny Ridge strawberry, lemon curd, basil, chamomile, zucchini flowers

Cuvee Amphora chocolate, lion's mane caramel, Jimmy rum, rhubarb

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eight courses 250



*Please let us know of any dietary restrictions
10% surcharge applies on Sundays & 15% on Public Holidays*