

## Autumn Tasting Menu

### 5 Courses

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

Simon's cauliflower, madeira shiitake, black sesame

Smoked potato, roasted yeast, lemon ricotta, pea puree

Miso glazed eggplant, clay baked kohlrabi, sorghum, vegemite consommé, Sarrion black truffle

*Additional dish - \$50 supplement*

Mushroom forestry parfait, lion's mane, fermented wombok, shiitake cracker

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

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*five courses 175*

Wine pairings

*The Alternatives 105*

*The Icons 185*

*A trip through Burgundy 295*

*Rare Finds 435*

### 8 Courses

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

Simon's cauliflower, madeira shiitake, black sesame

Smoked potato, roasted yeast, lemon ricotta, pea puree

Miso glazed eggplant, clay baked kohlrabi, sorghum, vegemite consommé, Sarrion black truffle

Confit radish, wild onion, gribiche, radicchio

Mushroom forestry parfait, lion's mane, fermented wombok, shiitake cracker

Sunny Ridge strawberry, lemon curd, basil, chamomile

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

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*eight courses 250*

Wine pairings

*The Alternatives 145*

*The Icons 250*

*A trip through Burgundy 390*

*Rare Finds 550*



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