

Tasting Menu

5 Courses

Mossy Willow beetroots, goat cheese, macadamia,
apple balsamic

Hinchinbrook Island Mud Crab, marron emulsion,
Datterini tomato, shellfish cracker

Narooma Bass Groper low cooked, Jerusalem
artichoke, goat whey, roast kelp oil

Manjimup Marron, foraged pine mushroom, guanciale,
bisque, crispy salt bush
(Additional dish - \$85 supplement)

Altair wagyu sirloin MBS 5+, foie gras, Padrón pepper,
pickled grelotte, Oscietre caviar
(Additional dish - \$85 supplement)

Dry aged roasted pigeon, confit turnips, cauliflower
gel, pickled cipollini

White chocolate mousse, Blanc de Blancs, Sunny Ridge
strawberry, Cape gooseberry

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five courses 165

Wine pairings

The alternatives 105

Fine and Rare 165

8 Courses

Mossy Willow beetroots, goat cheese, macadamia,
apple balsamic

Manjimup Marron, foraged pine mushroom, guanciale,
bisque, crispy salt bush

Flinders mussel, smoked eel, pickled lemon, white
chocolate, beach succulents

Miso glazed graffiti eggplant, clay baked kohlrabi, olive
crumb, vegemite

Altair wagyu sirloin MBS 5+, foie gras, padrón pepper,
pickled grelotte (*Oscietre Caviar - \$35 supplement*)

Dry aged roasted pigeon, confit turnips, cauliflower
gel, pickled cipollini

Gravenstein apple, Jerusalem artichoke ice cream, oat
crumble

White chocolate mousse, Blanc de Blancs, Sunny Ridge
strawberry, Cape gooseberry

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eight courses 240

Wine pairings

The alternatives 145

Fine and Rare 240



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