

Seasonal Tasting Menu

Mary's salad, Mossy Willow vegetables, Main Ridge goat cheese, macadamia

Lakes Entrance squid, crab, shiso, shellfish cracker, fermented tomato water

Narooma bass groper slow cooked, charred broad beans, goat whey, roast kelp

Wimmera aged duck breast, duck leg tartlet, beetroot, tarragon, preserved cherry

Meyer lemon, white chocolate and jasmine tea cream, verbena, zucchini flower

Salted caramel mousse, mandarin leaf ice cream, spent coffee, bee pollen

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Six courses 165

Wine pairings

Young and free 90

A trip through the Peninsula 150

Fine and Rare 260



*Please let us know of any dietary restrictions.
All dishes can be adapted for children up to the age of twelve.
10% surcharge applies on Sundays & 15% on Public Holidays.*