

Summer Tasting Menu

5 Courses

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

Simon cauliflower, madeira shiitake, black sesame

Smoked miso potato, roasted yeast, lemon ricotta, pea puree, broad beans

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

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

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five courses 165

Wine pairings

The Alternatives 105

Ten Minutes by Tractor 125

The Icons & the classics 185

A trip through Burgundy 295

8 Courses

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

Simon cauliflower, madeira shiitake, black sesame

Smoked miso potato, roasted yeast, lemon ricotta, pea puree, broad beans

Miso glazed eggplant, salt baked kohlrabi, sorghum, vegemite consommé

Confit turnip, turnip top, charred radicchio, witlof

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

Fresh peas, pine needle, buttermilk, pea skin sorbet

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

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eight courses 240

Wine pairings

The Alternatives 145

Ten Minutes by Tractor 165

The Icons & the classics 240

A trip through Burgundy 390



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