

## Tasting Menu

Cauliflower, white chocolate croustade  
Salt-baked beetroot cracker  
Crumbed gribiche, lovage

10X garden beetroot, macadamia

Charred watermelon, fermented cabbage, seaweed

Lion's mane, spelt, Fino, cheddar

*Supplementary course – 45*

Our bread and butters

Miso eggplant, green pepper, manchuria

Cuvée dark chocolate, orchard fruit, smoked  
walnut

*175 per person*

## Seasonal Menu

Cauliflower, white chocolate croustade  
Salt-baked beetroot cracker  
Crumbed gribiche, lovage

10X garden beetroot, macadamia

Charred watermelon, fermented cabbage,  
seaweed

Heirloom tomatoes, zucchini, olive

Our bread and butters

Miso eggplant, green pepper, manchuria

Cuvée dark chocolate, orchard fruit, smoked  
walnut

*215 per person*

## Signature Menu

Cauliflower, white chocolate croustade  
Salt-baked beetroot cracker  
Crumbed gribiche, lovage

10X garden beetroot, macadamia

Charred watermelon, fermented cabbage,  
seaweed

King oyster mushroom, tarragon, truffle

Heirloom tomatoes, zucchini, olive

Lion's mane, spelt, Fino, cheddar

Our bread and butters

Miso eggplant, green pepper, manchuria

Carrot, horseradish

Cuvée dark chocolate, orchard fruit, smoked  
walnut

*280 per person*

*10% surcharge applies on Sundays & 15% on Public Holidays. Card transactions may incur surcharge.  
Signature Menu available daily. Tasting Menu available Wednesday–Friday. Seasonal Menu available Saturday, Sunday & Public Holidays.*

