

Tasting Menu

5 Courses

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

Mud crab, marron emulsion, Datterini tomato, shellfish cracker

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

O'Connor short rib, foie gras, Padrón pepper, pickled grelotte, Sarrion black truffle
(Additional dish - \$85 supplement)

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

White chocolate mousse, Blanc de Blancs, Sunny Ridge strawberry, Chilean guava

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five courses 165

Wine pairings

Discovery 105

Fine and Rare 165

8 Courses

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

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

Narooma bass groper low cooked, Jerusalem artichoke, goat whey, roast kelp oil

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

O'Connor short rib, foie gras, Padrón pepper, pickled grelotte *(Sarrion black truffle - \$35 supplement)*

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

Grilled peach, cucumber and dill sorbet, yogurt foam, chilled consommé

White chocolate mousse, Blanc de Blancs, Sunny Ridge strawberry, Chilean guava

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eight courses 240

Wine pairings

Discovery 145

Fine and Rare 240

