

Tasting Menu

10X garden beetroot, Main Ridge goat's cheese,
macadamia, kombucha pearls

Roaring Forties lamb, oyster, cucumber
Additional Oscietra caviar – 20

Mushroom Forestry lion's mane, wild onion,
escargots, bone marrow toast
Supplementary course - 35

Jetty Road pale ale loaf, tomato & coffee, house butter,
foie gras & green pepper

Cockerel, tarragon, root vegetables, truffle

Spiced honey semi-freddo, quince, buckwheat crumble

Petit fours

175 per person

Wine Pairing

World of Wine 140

Global Icons 350

Signature Menu

10X garden beetroot, Main Ridge goat's cheese,
macadamia, kombucha pearls

Roaring Forties lamb, oyster, cucumber
Additional Oscietra caviar – 20

Manjimup marron, Jerusalem artichoke,
chestnut fettuccine

Mushroom Forestry lion's mane, wild onion,
escargots, bone marrow toast

Rapa turnip, zucchini, sorghum, vegemite consommé

Jetty Road pale ale loaf, tomato & coffee, house butter,
foie gras & green pepper

Cockerel, tarragon, root vegetables, truffle

Spiced honey semi-freddo, quince, buckwheat crumble

Petit fours

270 per person

Wine Pairing

World of Wine 210

Global Icons 550



*10% surcharge applies on Sundays & 15% on Public Holidays.
Card transactions may incur surcharge.*