

March 2024

Tasting Menu

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

Striped trumpeter, Harry's mussels, cucumber,
foraged beach herbs, caviar toast

Manjimup marron, tomato, guanciale, saltbush
Additional – 45/75

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

Moorabool Valley duck, pickled cabbage, spiced ale, bread

Cuvée chocolate, Main Ridge cherry, Kirsch

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

Manjimup marron, tomato, guanciale, saltbush

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

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

Moorabool Valley duck, pickled cabbage, spiced ale, bread

Cuvée chocolate, Main Ridge cherry, Kirsch

Petit fours

270 per person

Wine Pairing

World of Wine 210

Global Icons 550



*10% surcharge applies on Sundays & 15% on Public Holidays.
Credit card transactions incur 1% fee.*