

Spring Tasting Menu

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

Smoked Hawks Farm potato, samphire, fresh peas, sweet potato consommé

Miso glazed eggplant, clay baked kohlrabi, vegemite, sorghum

Mushroom Forestry parfait, lovage, wombok, Shiitake cracker

Meyer lemon, white chocolate and yuzu cream, lemon myrtle, zucchini flower

Salted caramel mousse, mandarin leaf, spent coffee, bee pollen

—

Six courses 165

Young and Free 90

A trip through the Peninsula 150

Fine and Rare 260



*Please let us know of any dietary restrictions.
All dishes can be adapted for children up to the age of twelve.
10% surcharge applies on Sundays & 15% on Public Holidays.*