

## Tasting Menu

### 5 courses

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

Abrolhos scallop, mussel, cauliflower, white chocolate

Manjimup marron, pine mushroom, ravioli, bisque  
*Additional dish - 75*

Bundarra pork, puha, swede, kumara crumpet

O'Connor short rib, foie gras, green pepper, duck fat onion, Oscietra caviar  
*Additional dish - 75*

Moorabool Valley duck, spiced ale, pickled cabbage, bread sauce

Kissabel Rouge apple, Jerusalem artichoke, smoked nuts

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*Flinders Truffle 3g - 30*

*Five courses 175*

### Wine Pairings

*Classics 145*

*World of Wine 210*

*Icons 325*

*10% surcharge applies on Sundays & 15% on Public Holidays.  
Menu changes due to preference may incur an additional fee.*

