

Tasting Menu

5 courses

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

Glazed cauliflower, sherried shiitake, roasted spelt

Miso glazed eggplant, swede, sorghum, vegemite broth

Mushroom forestry parfait, lion’s mane, fermented
wombok, shiitake cracker

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.

Please let us know of any dietary restrictions. Menu changes due to preference may incur an additional fee.

