

Winter Tasting Menu

5 Courses

Mossy Willow beetroots, goat cheese, macadamia, botanical tonic

Smoked Hawks Farm potato, barilla, snake beans, sweet potato consommé

Local pumpkin, clay baked kohlrabi, olive crumb, vegemite

Mushroom Forestry parfait, Lion's Mane, chervil, wombok, Shiitake cracker
(Tasmanian truffle - \$40 supplement)

White chocolate mousse, Blanc de Blancs, Sunny Ridge strawberry sorbet, cape gooseberry

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five courses 165

Wine pairings

The Alternatives 105

Ten Minutes by Tractor 125

The Icons 165

A trip through Burgundy 295

8 Courses

Mossy Willow beetroots, goat cheese, macadamia, botanical tonic

Smoked Hawks Farm potato, barilla, snake beans, sweet potato consommé
(Tasmanian truffle - \$40 supplement)

Charred watermelon, daikon, pickled lemon, coco shell, beach succulents

Local pumpkin, clay baked kohlrabi, olive crumb, vegemite

Roasted cauliflower, green pepper, pickled cipollini

Mushroom Forestry parfait, Lion's Mane, chervil, wombok, Shiitake cracker

Gravenstein apple, jerusalem artichoke Ice cream, oat crumble

White chocolate mousse, Blanc de Blancs, Sui's rhubarb, Cape gooseberry

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eight courses 240

Wine pairings

The Alternatives 145

Ten Minutes by Tractor 145



*Please let us know of any dietary restrictions
10% surcharge applies on Sundays & 15% on Public Holidays*