

## Winter Tasting Menu

### 5 Courses

Kissabel® Rouge apple, macadamia, Meredith goat cheese, radish, kombucha pearls

Simon's cauliflower, madeira shiitake, black sesame

Smoked potato, roasted yeast, lemon ricotta, pea puree

Miso glazed eggplant, clay baked kohlrabi, sorghum, vegemite consommé, Gorden truffle

*Additional dish - \$65 supplement*

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

Lamington crossed Snickers bar

—

*five courses 175*

Wine pairings

*TMBT Retrospective 125*

*The Icons 185*

*A trip through Burgundy 295*

*Rare Finds 525*

### 7 Courses

Kissabel® Rouge apple, macadamia, Meredith goat cheese, radish, kombucha pearls

Simon's cauliflower, madeira shiitake, black sesame

Confit turnip, garlic chive, gribiche, radicchio

Smoked potato, roasted yeast, lemon ricotta, pea puree

Miso glazed eggplant, clay baked kohlrabi, sorghum, vegemite consommé

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

Lamington crossed Snickers bar

—

*seven courses 250*

Wine pairings

*TMBT Retrospective 175*

*The Icons 250*

*A trip through Burgundy 390*

*Rare Finds 625*



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