

A la carte

*[Indicative menu only, subject to change]*

Beginning

Mary's garden greens, smoked macadamia, apple balsamic, rye

Blue swimmer crab, Yarra Valley salmon roe, roasted kelp, lemon myrtle

Confit Eugowra quail, blueberry, white asparagus, sickle pod, almond

—

Middle

Brown butter poached Hiramasa Kingfish, oyster mushroom, Koo Wee Rup asparagus

Roast Bundarra pork, smoked eel white balsamic, kohlrabi, mustard leaf

Lions mane mushroom, confit pumpkin, wombok, burnt honey, thyme, oyster leaf

End

Buttermilk pannacotta, pea skin sorbet, pine nuts, pine snow

Main Ridge goat cheese bavarois, rhubarb, elderflower

Valrhona chocolate, walnut, blood orange

—



*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 & Public Holidays*