

Tasting Menu

[Indicative menu only, subject to change]

Concise Tasting Menu

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

Blue swimmer crab, Yarra valley salmon roe,
roasted kelp, lemon myrtle snow

Brown butter poached blue eye, oyster
mushroom consommé, Koo Wee Rup asparagus

Dry aged duck, smoked pickled shallot, potato
galette, tarragon emulsion

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

—

Seasonal Tasting Menu

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

Blue swimmer crab, Yarra valley salmon roe,
roasted kelp, lemon myrtle snow

Brown butter poached blue eye, oyster
mushroom consommé, Koo Wee Rup asparagus

Confit Eugowra quail, smoked beetroot, white
asparagus, sickle pod

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

Dry aged duck, smoked pickled shallot, potato
galette, tarragon emulsion

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

Main Ridge goat cheese bavarois, rhubarb,
elderflower

—



*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*