

Concise

Mary's garden greens, whipped roasted macadamia, apple balsamic, rye crumb

Manjimup marron, cured pork jowl, finger lime, saltbush, bisque

Mushroom parfait, jellied consommé, Lions mane, truffle toast

Dry aged duck breast, beetroot, pepper berry & duck leg tartlet, tarragon

Salted caramel mousse, spent coffee, mandarin leaf, bee pollen

five courses 155

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Wine pairings

Discovery 90

Iconic 130

Cheese course

Three portions 35

Five portions 60

Seasonal

Hawks Farm potato, oyster, caviar, beach succulents, mussel velouté

Cuttlefish, blue swimmer crab, fermented tomato, shellfish cracker, shiso

Bass groper, pumpkin, orange, roast kelp, goat whey

Mushroom parfait, jellied consommé, Lions mane, truffle toast

Bundarra pork belly, smoked eel and sake cream, kohlrabi, mustard leaf

Dry aged duck breast, beetroot, peppercorn & duck leg tartlet, tarragon

Myer lemon, yuzu, white chocolate, mint, lemon verbena

Salted caramel mousse, spent coffee, mandarin leaf, bee pollen

eight courses 210

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Wine pairings

Discovery 140

Iconic 190

