



Degustation



Pumpkin jerky

Koji cured kingfish, smoked butter, fermented chilli

Crispy chicken skin, porcini

Spanner crab, apple ribbon, green tomato, puffed rice (supplement - caviar 15g)

Barramundi, shaved courgette, sorrel, oyster, pil pil

Lamb collar, hibiscus, green olive, white anchovy

Duck breast, beetroot, preserved cherry

Supplement – extra course - coal roasted wagyu rump cap, white turnip cream, morcilla sauce

Confit citrus, crème fraiche

White chocolate ganache, vanilla wafer, roast macadamia

Earl grey ganache, wild rice, tarragon

Watermelon compressed in yuzu



Pricing

Degustation - \$95.00pp

Supplement - Caviar - \$10.00pp

Supplement - Extra course - \$15.00pp

Prices listed are GST inclusive

All dietary requirements can be catered for if given appropriate notice.

Prices are listed per person and include menu only.

All staff and equipment/hiring are charged additionally.

Sample menus only, subject to change due to availability.