



## A la carte

### ***Snacks \$20***

Selection of 3 chosen by the Chef

Housemade sourdough bread, marmite butter

### ***Entrées \$28 Each***

Cured fish, mandarin, cucumber, dill, almond

Cauliflower, grape, caramelized yeast, stout

Steamed market fish, prawn XO, leek, spinach

### ***Mains \$45 Each***

Lamb rump, coconut, cashew, fenugreek cabbage

Wagyu beef, wild mushroom, egg yolk, black garlic

### ***Desserts \$25 Each***

Sweetcorn parfait, miso, honeycomb

Cherries, dark chocolate, milk sorbet

Artisan cheese, lavosh, honeycomb, fig

*Add cheese wine pairing - \$20 per person.*

## Tasting menu

Snacks

Housemade sourdough bread, marmite butter

### ***Course 1***

Cured fish, mandarin, cucumber, dill, almond

### ***Course 2***

Cauliflower, grape, caramelized yeast, stout

### ***Course 3***

Steamed market fish, prawn XO, leek, spinach

### ***Course 4***

Lamb rump, coconut, cashew, fenugreek, cabbage

### ***Course 5***

Wagyu beef, wild mushroom, egg yolk, black garlic

### ***Course 6***

Cherries, dark chocolate, milk sorbet

### ***Course 7***

Sweetcorn parfait, miso, honeycomb

***5 Courses Tasting menu \$160pp***

***Wine Pairing \$130pp***

***Complete Tasting Menu - 7 Courses \$180pp***

***Wine Pairing \$180pp***