

marinated olives 6
 sourdough + cultured butter 5
 whipped schmaltz / smoked cashew butter 6ea
 polenta crisp, chicken rillettes + port gel 5ea
 pacific inlet oyster, horseradish + chilli 4ea
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 raw beef, sicilian olive, fermented chilli, yolk + bonito 16
 raw kingfish, green curry, lime, radish, coconut + sorrel 17
 potato dumplings, burnt butter, endive, walnut + grana 15
 grilled carrots, harissa, pumpkin seed + chèvre 14
 char-grilled baby leeks + tarragon emulsion 12
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 char-grilled zucchini, smoked eggplant + spring salad 20
 goolwa pippies, fino + herbs 34
 king salmon, fennel, fermented chilli + charred grape 33
 saltbush lamb, peas + hazelnut pistou 34
 grass-fed cape grim porterhouse, asparagus + garlic scape 37
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 ginger frangipane, coconut icecream + fermented lime 12
 pineapple, burnt vanilla custard, thyme, chilli + pinenut 12
 honeydew sorbet + lime curd 5
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 prom picnic - ewe, semi-hard 50g 13
 boosey creek 'warby red' - cow, washed rind 40g 13
 charouce - cow, soft 40g 13
 bay of martyrs - cow, blue 50g 13
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 chef's selection of three 90g 28
 all cheese comes from our friend victor at spring street grocer
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 SET MENU 70PP

Any specific dietary requirements can be discussed with your host.
 Enjoy!