

Marinated Olives	5
House Made Sourdough + Cultured Butter	4
Whipped Lard / Smoked Cashew Butter	6ea
Bonito Floss, Preserved Lemon + Sourdough Cracker	4ea
Island Inlet Oyster + Blood Orange	4ea
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Spiced Duck Heart Skewer	9
Grilled Cebolla de Verdeo, Gochujang + Black Sesame	12
Parsnip, Mustard, Hazelnut + Rosemary	14
Raw Sea Bream, Rainbow Chard, Capers + Sesame	16
Local Calamari, Duck Fat, Egg Yolk + Black Radish	17
Manjimup Truffle Congee + Soy-cured Port Phillip Scallop	21
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Red Cabbage, Green Cabbage, Black Garlic + Anchovy	18
Wholegrain Spätzle, Sunflower Seed, Persian Cress + Ricotta	22
Jerusalem Artichoke, Castelfranco, Apple + Almond	26
Baked Bass Grouper, Radicchio, Gai Lan + Horseradish	30
Grain Fed Rump Cap, Salted Purple Carrot, Shiitake + Chicory	34
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Chocolate Sorbet + Pine Mushroom	6
Honey Cake, Milk Ice + Nutmeg	10
Celeriac Mille-Feuille, Rhubarb, Rosemary + Burnt Vanilla	12
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Vacherin Rolf Beeler - Raw Cow Milk, Semi Hard 60g	16
Venus Prom - Cow Milk, Blue Vein 60g	16
Tomme de Vendée - Goat Milk, Semi Hard 50g	15
Berthaut Affedelize - Cow Milk, Washed Rind 50g	15
All Cheese comes from our friend Victor at Spring Street Grocer	
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\$65pp Set Menu

Any dietary requests can be discussed with your host. Enjoy!