

Marinated Olives 5
 House Made Sourdough + Cultured Butter 4
 Whipped Lard / Smoked Cashew Butter 6ea
 Port Douglas Oyster + Prosecco Granita 4ea
 Persimmon, Goat Curd, Fresh Herbs + Toast 4ea
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 Grilled Duck Hearts + Togarashi 9
 Smoked Golden Beetroot, Ricotta + Hazelnut 12
 Blood Butter, Potato Crisps + Bay 12
 Local Cuttlefish, Mustard Oil + Smoked Fish Broth 16
 Raw Kingfish, Green Beans, Pickled Celery + Sesame 16
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 Wilted Greens, Fermented Chilli + Sunflower Seeds 16
 Wholegrain Spätzle, Charred Leeks + Bleu de Causses 20
 Grilled Eggplant, Pumpkin Seed, Kohlrabi + Szechuan 26
 Grilled Swordfish, Spring Onion + Pickled Pumpkin 32
 O'Connors Flank, Celeriac, Jus Gras + Toasted Oats 32
 Dry-Aged Duck Breast, Spiced Quince, Shallot + Witlof 35
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 Iced Whey, Rosemary Jelly + Melon 5
 Walnut Parfait, Apple, Quince + Pepper Meringue 10
 Pumpkin Cake, Ginger Caramel + Cultured Cream 12
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 Gruyere Reserve 2015 - Cow Milk, Hard 60g 15
 Berthaut Soumaintrain - Cow Milk, Washed Rind 50g 14
 Fourme d'Ambert - Cow Milk, Blue Vein 60g 16
 Galet de Tours - Goat Milk, Semi-Hard 40g 14
 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!