

marinated olives 6
 our sourdough + cultured butter 5
 duck rillettes + our sourdough 7
 jaune flamme tomato, ricotta, pistachio + venison salame 4ea
 hastings rock oyster, coriander oil + chilli salt 4ea
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 raw kingfish, lemongrass, lime, sorrel + radish 17
 raw beef, sicilian olive, rye crisp + yolk 16
 charred zucchini, heirloom tomato, crispy onion, fetta + walnut 14
 kipfler potato, black garlic + smoked tomato 10
 cucumber, rice wine vinegar, garlic + mint oil 8
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 eggplant, golden beetroot mustard, purplette onion + hazelnut pistou 20
 spring bay mussels, chorizo, fino + herbs 26
 snapper, chard, dashi, corn shoots + basil oil 35
 saltbush lamb, green chilli harissa + charred corn 34
 grass fed flank, turnip + jus 31
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 goat milk sago, strawberry + pistachio 12
 baked mascarpone, cherry, chocolate tuile + bay 12
 sour coconut, plum + beetroot 12
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 ossau iraty – sheep, semi hard, 12 month 50g 13
 riverine blue – buffalo, blue 40g 13
 delice de bourgogne – cow, triple cream 50g 13
 lingot au thym – sheep, washed rind 40g 13
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 selection of three 90g 25
 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!