

marinated olives 6
 our sourdough + cultured butter 5
 spiced carrot, burnt orange + date butter 6
 whipped schmaltz 6
 semolina cracker, beetroot ricotta + cured venison 4ea
 oyster, pineapple, ginger + chilli 4ea
 -
 raw kingfish, nasturtium, lemon + cucumber 17
 raw beef, yuzu, fermented chilli + shimeji 16
 grilled carrots, harissa, pumpkin seed + chèvre 14
 charred asparagus + tarragon emulsion 12
 kipfler potato, black garlic, smoked tomato + chilli oil 10
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 charred zucchini, smoked eggplant, radicchio + asparagus 24
 goolwa pippies, fino + herbs 34
 hapuka, fennel, fermented chilli + charred grape 38
 spring lamb, peas + hazelnut pistou 35
 grass fed flank, broccolini, corn + garlic scape 34
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 goat milk sago, raspberry + pistachio 12
 baked mascarpone, cherry, chocolate tuile + bay 12
 honeydew sorbet, chilli + lime curd 5
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 comte – cow, hard, 24 month 50g 12
 olivade truffle – goat 40g 14
 soumaintrain – cow, washed rind 50g 13
 tarwin blue – cow, blue 40g 12
 -
 chef's 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!

PROUDLY PARTICIPATING IN DINESMART 2017 - THANKS FOR YOUR HELP!