

marinated olives 6
 our sourdough + cultured butter 5
 schmaltz + our sourdough 7
 heirloom tomato, ricotta + pistachio 4ea
 merimbula rock oyster, chorizo oil + sea grapes 4ea
 -
 seared tuna, lime sorbet, tomato + fermented chilli 17
 cucumber, tofu, garlic, sesame + mint oil 8
 smoked duck breast, persimmon + beetroot 16
 charred squash, heirloom tomato, crispy onion, fetta + walnut 14
 kipfler potato, lemon emulsion, tarragon + chicken skin 10
 -
 eggplant, beetroot mustard, torpedo onion + hazelnut pistou 20
 goolwa pippies, fino + herbs 34
 hapuka, cavolo nero, dashi + basil oil 35
 saltbush lamb shoulder, pumpkin + guajillo 42
 o'connor flank, corn, green chilli harissa + smoked tomato 30
 -
 stout cake, coffee caramel + orange olive oil sorbet 12
 baked mascarpone, blueberry, chocolate tuile + bay 12
 coconut sorbet, beetroot + fig oil 12
 -
 meypunga gruyere – cow, hard 50g 13
 riverine blue – buffalo, blue 40g 13
 brillat savarin – cow, triple cream 50g 13
 lingot au thym – goat, white mould 40g 13
 -
 chef's selection of three 90g 25
 all cheese comes from our friend victor at spring street grocer
 -
 SET MENU 70PP

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