

STARTER.

Rock oysters	3.5 each
Snap crackle and pop, sesame dust	9
Istrian style prosciutto, compressed rockmelon, rye crisp	14

ENTRÉE.

South Australian tomato, pickled watermelon, cucumber, Pursulane, tomato air	17
Kangaroo tartare, Yarra Valley heirloom beetroot, radish, pink peppercorn	18
Quail breast and leg, Coffin Bay vongole, lettuce emulsion, celtuce, daikon	19
Mackarel fillet, smoked Eel custard, charred cucumber, onion jam Hijiki seaweed	19

MAIN.

Sweet corn pudding, polenta, black garlic, button mushrooms	30
Duck breast and BBQ leg, black pudding, eggplant, caramelized blood orange, hoisin	39
Mooloolaba Swordfish, zucchini flower, mussel, saffron, basil	36
Western Plains pork, burnt carrot puree, sunflower seed, coffee granola, soy milk jus	33

SIDES.

Hawkes Mornington Peninsula potato, duck fat, shallot, cornichon	9
Iceberg salad, fermented radish, buttermilk, olive oil	9

DÉGUSTATION - CHEF'S SELECTION.

5 COURSE - 85	ADD BEVERAGE MATCH - 65
7 COURSE - 120	ADD BEVERAGE MATCH - 80

DESSERT.

Brillat-Savarin cheesecake, mango, tapioca pearls, fig leaf	15
70% Single Origin chocolate tart, Black Mission fig salted caramel, walnut, penja pepper	15
Poached stone fruit, Preston Elderflower, chilled rice pudding vanilla	13
Woodside goats curd, butternut, miso, Espelette pepper, roasted pumpkin seed	16
Unlimited Sparkling Water	5

\*All credit card and eftpos transactions will incur a 1% surcharge