

SET LUNCH

 2 COURSE \$45
 3 COURSE \$55

DÉGUSTATION

 5 COURSE \$85
 Add Beverage Match \$65

 7 COURSE \$120
 Add Beverage Match \$80

SNACKS

 Rock oysters 3.5 each

 Snap crackle and pop, sesame dust 9

 Istrian style prosciutto, rockmelon, rye crisp 14

 Potato and bacon croquette 4ea

 Escabeche of Port Lincoln sardines 7

 Chawanmushi, shitake ketchup 4ea

ENTRÉE

 Salt baked celeriac, 63 degree egg, celery, buttermilk 17
 Comte crumble, Aleppo

 Kangaroo tartare, Yarra Valley heirloom beetroot, radish, 18
 pink peppercorn

 Quail breast and leg, Coffin Bay vongole, lettuce emulsion, 20
 fuzzy melon, daikon

 Mackerel fillet, smoked Eel custard, charred cucumber, 19
 onion jam, Hijiki seaweed

MAIN

 Curried Chickpea, nettles, fat hen, parsnip Bhaji, mint 30
 and yoghurt

 Duck breast and BBQ leg, black pudding, eggplant, 40
 caramelized blood orange, hoisin

 John Dory fillet, vinaigrette of octopus, calamari, saffron 39
 olives and fennel

 Western Plains pork, burnt carrot puree, sunflower seed, 33
 coffee granola, soy milk jus

SIDES

 Hawkes Mornington Peninsula potato, duck fat, cornichon 9

 Iceberg salad, fermented radish, buttermilk, olive oil 9

DESSERT

 Raspberry mousseline, frozen apple and coconut chiboust 14
 sponge, cream cheese

 70% Single Origin Chocolate tart, Black Mission fig 15
 salted caramel, walnut, Penja pepper

 Stone fruit, Preston Elderflower, rice pudding, vanilla 13

 Woodside goats curd, butternut, miso, Espelette pepper 16

Unlimited Sparkling Water 5

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