

Nath's Sourdough + Our Cultured Butter

Charcoal Honey Bug
Chicken Wing / Koji Cream / Honey
Beef Tartare / Rye + Seaweed Tart

Pineapple / Lemon Myrtle

Fuente Guizarro / 'Sidra Ancestral' / Apple Cider / Andalucía – ESP 19

WA Marron / Xo Butter

Domaine In Black / 'Blanc a Trois' / Riesling + Sylvaner + Pinot Gris / Alsace – FR 19

Squid + Pork
Buckwheat Noodles + Creamed Kale

Benoit Camus / 'La Cle des Sols' / Macerated Chardonnay / Beaujolais – Fr 18

Aged Lamb / Smoked Pumpkin
Spring Peas + Flowers
Potato + Saltbush

Simon Busser / 'Originel' / Malbec / Prayssac – FR 15

Crack Puff
Jersey Milk + Choc Malt

Alessandro Viola / 'Vendemmia Tardiva' / Grillo / Sicily – ITA 17

Add: Marron Toast / Gochujang Mayo + Finger lime 12ea

Add: Moonlight Flat Oysters / 'Claire De Lune' / (Sydney Rock) 5.5ea

\$120 per person / Optional wine pairing + \$80