

Set Menu.

Charcoal Honey Bug / Salt + Pepper Sauce
Andean Sunrise Potato Scallop / Rhubarb Ketchup
Lamb Laffa

Pineapple / Lemon Myrtle

Fuente Guijarro / 'Sidra Classico' / Apple Cider / Andalucía – ESP 19

Hand Picked Mud Crab / Corn / Potato
Our Sourdough + Cultured Butter

Murdoch Hill / 'Sulky' / Reisling / Adelaide Hills – SA 20

Charcoal Chicken Wing / Black Garlic + Heirloom Pumpkin

The Story / 'Whitlands' / Pinot Noir / Whitlands – VIC 18

28 Day Dry Aged O'Connor Sirloin / Heirloom Carrot / Barletta Onion
Epicurean Harvest Leaves + Green Goddess
Andean Sunrise Potatoes / Pepita Miso Emulsion

Saep / 'Sapere' / Shiraz / Adelaide Hills – SA 20

Crack Puff

Berry + Sorrel Ice / Almond + Fresh Pistachio Nougat

Domaine Des Sablonnettes / Fleur d'Erables / Chenin / Coteaux Du Layon – FR 18

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