

Cruller / Cultured Cream / Blue Fin Tuna / Salmon Roe
Andean Sunrise Potato Scallop / Rhubarb Ketchup
Wagyu Intercostal / Laffa Bread

Pineapple / Lemon Myrtle

Bubbles

Hand Picked Mud Crab Rice / Corn / Potato
Our Sourdough

Meadowbank / Riesling / Derwent Valley – TAS 21

Charcoal Chicken Wing / Black Garlic + Heirloom Pumpkin

Applecross / Pinot Noir / Yarra Valley – VIC 19

Pork Loin / Pine Mushroom Sauce + Smoked Jerusalem Artichoke
Oca Yam / BBQ Oyster Mushroom

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

Crack Puff

Berry + Sorrel Ice / Almond Nougat

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

Add: Sydney Rock Oyster / 'Claire de Lune' / Moonlight Flats 5ea

Add: Pearl Meat / Mandarin Dashi / Buttermilk + Lovage 22

\$130 per person / Optional wine pairing + \$80

This menu is a template only and items are subject to change