

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

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

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