

TO START



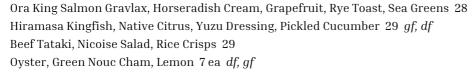
Marinated Olives 8 v

House Baked Sourdough, Whipped Brown Butter, Smoked Sea Salt 8 vg Chicken Liver Pate, Crostini, Sourdough 12

Beef Tartar Tart, Truffle, Anchovie Boqueron 15

Preserved Grilled Artichoke, Quince Glaze, Garlic Crumb 12 $\, v$

RAW



HARVEST



Stone Fruit, Goats Cheese, Toasted Hazelnuts & White Balsamic 15 vg, gf Chicory, Shaved Pecorino, Crispy Prosciutto 19 Caprese, Heirloom Tomatoes, Basil Pesto, Burratina, Croutes 19 vg Heirloom Beetroot Baklava, Cumin Yogurt, Persian Feta, Saltbush Dukkah 18 νg Chips, Truffle Oil, Parmesan 16 vg, gf Pan Roasted Seasonal Potatoes, Confit Garlic, Rosemary 16 v, gf Sauteed Brassicas, Lemon Caper Dressing, Smoked Almond 15 v, gf

GRILL (%



Porchetta, Green Apple, Native Muntries Ketchup 42 df, gf Roast Chicken, Herbed Butter, Saltbush, Chicken Sauce 38 gf 350g Southern Ranges SR4 Striploin, Vine Tomato, Mustard, Confit Garlic, Pink Peppercorn Sauce 60 gf 250g Black City Grain Fed Eye Fillet, Vine Tomato, Mustard, Truffled Pan Sauce $60\,$ gfOra King Salmon, House Dried Tomato Muhammara, Butternut Squash Salad 38 df, gf Hiramasa Kingfish Fillet, Kohlrabi Remoulade, Sauce Vierge 39 df, gf Lamb Rump, Sea Spinach, Mint Verde 42 df, gf Moroccan Spiced Grilled Cauliflower, Tomato Muhammara, Pinenuts, Halloumi 34 vg, gf

SWEET 💸



Chocolate Bar, Coffee, Cherry, Grappa, Cream 19 Clementine Cheesecake, Mandarin, Mango, White Chocolate 19 gf Ambrosia, Stawberries, Lavender Yoghurt Ice Cream, Rosella, Toasted Meringue 18 gfBerry Chocolate Pebble, Coconut, Burnt Pineapple, Mint 24 v, gf

TASTING MENU

Feed Me 85 per person (minimum 2 pax)





Marinated Olives v House Baked Sourdough, Whipped Brown Butter, Smoked Sea Salt vg

RAW 💉

Ora King Salmon Gravlax, Horseradish Cream, Grapefruit, Rye Toast, Sea Greens Beef Tartar Tart, Truffle, Anchovie Boqueron

GRILL

Porchetta, Green Apple, Native Muntries Ketchup df, gf Roast Chicken, Herbed Butter, Salt Bush, Chicken Sauce gf Hiramasa Kingfish Fillet, Kohlrabi Remoulade, Sauce Vierge df, gf



Stone Fruit, Goats Cheese, Toasted Hazelnuts & White Balsamic vg, gf Sauteed Brassicas Lemon Caper Dressing, Smoked Almond v, gf Pan Roasted Seasonal Potatoes, Confit Garlic, Rosemary v, gf

DESSERT (+ \$10)

Chocolate Bar, Coffee, Cherry, Grappa, Cream Clementine Cheesecake, Mandarin, Mango, White Chocolate gf

Whole table must partake in set menu (children excluded)

\$85 pp (Minimum 2 pax)

Please inform your waiter of any allergies. We will do our best to accommodate your dietary needs.

We cannot be held responsible for traces of allergens.