



*"feed me" option \$90/head
accompanying beverage match \$70/head*

blackman bay pacific oyster with toasted coriander mignonette	5
woodfired angasi oyster with meyer lemon butter	7
chicken liver parfait with yeast crisp	5
scotch quail egg with sobrasada	6
crisp lamb rib with black garlic	6
chargrilled oyster mushroom skewer with wakame sabayon	8
raw winter vegetables with cashew and sesame butter	14
whole bruny island sea urchin with buckwheat pikelets	20
hasselback jerusalem artichokes with shaved coppa and fresh cheese	16
octopus and pickled mussel with x.o. aioli, turnip and fried bread	22
bruny island wallaby tartare with beetroot, pepperberry and horseradish	22
grilled quail with celeriac, mizuna, whey and brown bread sauce	24
ricotta gnudi with pumpkin juice broth and pumpkin seed oil	20
charred sugarloaf cabbage with seaweed, buttermilk and buckwheat	19
wood fired king edward potato galette with nettles, parsley and capers	20
wood roasted littlewood lamb with toasted walnut and winter carrots	40
pastrami brined prok scotch with pumpkin cream and roasted shiitake	38
dark ginger cake with caramelised pear and macadamia sorbet	16
crisp potato with brown butter and salted caramel	16
leatherwood honey icecream with fresh goat curd and mandarin granita	16
pyengana cheddar, grandvewe sapphire blue and miellerie honeycomb	24