



*"feed me" option \$85/head  
accompanying drinks match \$65/head*

blackman bay pacific oyster with pear and nasturtium 5

chicken liver parfait with yeast crisp 4

huon valley black berkshire salami 6

octopus head and saltbush dumpling 4

scotch quail egg with sobrasada 5

grilled black lip abalone and pancetta skewer 14

spring vegetable and herb salad with cashew and chickpea miso 16

fresh garlic and chive goat's cheese with hazelnut, green garlic and snow peas 16

wood roasted broad beans with soft salami and charred spring onion 15

raw bruny island wallaby with coffee brown butter, buckwheat and pickled pear 20

tunnel hill oyster mushrooms with braised mekabu and egg yolk sabayon 16

chargrilled southern calamari with vegetable x.o. and herbs 22

whey brined lamb belly with salted turnips and rhubarb barbecue sauce 20

wood roasted octopus with sweet and sour currants and smoked macadamia 24

wood roasted king edward potato galette with yoghurt and wild fennel 20

wood roasted littlewood lamb with braised almonds and kohlrabi 40

wood baked bitter lemon basque cheesecake 16

fig leaf icecream with fresh strawberry, lovage custard and rhubarb jelly 16

crispy potato with brown butter and salted caramel 16

pyengana cheddar, goat's milk washed rind, tongola zoe 24