

Tasting Menu

\$115 per person

House made bread, hot honey butter

Oyster, pepper berry vinegarette, tarragon

Buttermilk fried chicken, Yarra Valley smoked salmon caviar,
house made sour cream

Jerusalem artichoke, cashew, mirin gastrique

Kangaroo tartare, egg, chuka tare, horseradish,
wild rice crisp

Koji marinated pork belly, celeriac and apple puree,
radicchio, pork skin crumb

*Sub pork belly for steak (+10pp)

Winter greens, macadamia cream, lemon

Triple cooked potatoes, herb crema, spring onion salt

Mixed leaf salad, pickled beetroot, fetta, walnut dressing

Dark chocolate and salted caramel pave cake, strawberry,
cardamon