Chef's Selection Menu

\$115 per person

Oyster, pepper berry vinaigrette, tarragon House made bread, preserved lemon butter Prawn cake skewer, katsuobushi mayo, pickled cucumber

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

Kangaroo tataki, native pepper, finger lime, mustard greens, broth

Slow cooked lamb shoulder, polenta, salsa verde **Triple cooked potatoes**, citrus mayonnaise, spring onion salt

Mix leaf salad, sesame, pickled apple

Gianduja mousse, wattle seed, pear, hazelnut crisp