



- Heritage bread & koji butter 4PP^V
Pickled cucumber, olives & pepper oil 9^{GF V DF}
Six Pacific oysters, Geraldton wax & smoked oil 36^{GF DF}
Half shell scallops, black garlic, oregano & chicken skin 18^{GF DF}
Zucchini flowers, mortadella, bacon mustard 18
Taramasalata, spring onion, lemon & sourdough 16^{DF}
Mushrooms, broth, macadamia & sourdough 26^{V DF}
Fish crudo, plum, fennel & trout pearls 25^{GF DF}
Wagyu tartare, furikake, Cambay 'Manchego' & potato crisps 26
Savoy, black barley, black garlic & roast potato 38^{V DF}
Sustainable fish, tomato fondue, prawn & basil 55^{GF}
Wagyu rump, carrot & horseradish 65^{GF DF}
Fennel, radish, bread crumbs, snow peas & whey 16^V
Cannellini beans, smoked fat & Bottarga 15^{GF}
Chips, jerk salt & mayo 12^{V DF}
- Local cheese | 1 FOR 19 | 2 FOR 35 | 3 FOR 49^V
Strawberries, smoked almond & tapioca pudding 16^{GF V DF}
Burnt peach, raspberries & white chocolate 18^{GF V}
Double chocolate tart & buttermilk ice cream 18^V

SET MENU **95** | A SELECTION OF DISHES FOR THE TABLE TO SHARE
AUSTRALIAN WINE SUGGESTIONS **65** | WORLD WINE SUGGESTIONS **110**