



SET TRUFFLE MENU DISHES FOR THE TABLE TO SHARE | 135
MATCHED DRINKS | 95
NON-ALC PAIRINGS | 65

CHOICE Heritage bread & koji butter | 4PP^V
Pickled cucumber, olives & pepper oil | 9^{GF V DF}
Taramasalata, spring onion, lemon & sourdough | 17^{DF}
Oysters, Geraldton wax & smoked oil | 36^{1/2 DOZ GF DF}
Potato hash, blue cheese, truffled honey & brioche | 24^{2 PC V}
Cuttlefish, olives, ink & salsa verde | 25^{GF DF}
Fish crudo, celery, nasturtium & trout pearls | 26^{GF DF}
Wagyu tartare, furikake, manchego & potato crisps | 26
Mushrooms, broth, macadamia & sourdough | 28^{V DF}
Sustainable fish, capers, parsley, celeriac & creme fraiche | 56^{GF}
Wagyu rump, carrot & horseradish | 65^{GF}
Savoy, black barley, black garlic & roast potato | 38^{V DF}
Fennel, radish, bread crumbs, snow peas & whey | 17^V
Cannellini beans, smoked fat & bottarga | 16^{GF}
Chips, jerk salt & mayo | 12^{V DF}

PLEASE INFORM YOUR WAITER OF ANY ALLERGIES
GF - GLUTEN FREE | V - VEGETARIAN | DF - DAIRY FREE
CARD PAYMENTS ONLY



DESSERT Strawberries, almond & tapioca pudding | 17 ^{GF V DF}
Chocolate tart & tonka bean ice cream | 19 ^V
Apple, buttermilk, fig & whiskey Baba | 22 ^V

CHEESE Hall's Family Dairy 'Suzette'
Cambray Farm 'Farmhouse Gold'
Cambray Farm 'Blackwood Blue'
1 CHEESE 19 | 2 CHEESES 35 | 3 CHEESES 49

WINE Juniper Botrytis Riesling 2019 | 14 ^{GLASS}
Margaret River WA

Braida Brachetto d'Aqui 2018 | 14 ^{GLASS}
Piemonte ITA

Myattsfeld Fortified 'Kenneth Green' 2018 | 16 ^{GLASS}
Perth Hills WA

Henriques & Henriques Madeira 5^{VO} | 16 ^{GLASS}
Madeira Portugal

Quinta da Pedra Alta 'Pedra No.3' White Port | 17 ^{GLASS}
Douro Portugal

Disznoko Tokaji 'Late Harvest' 2017 | 19 ^{GLASS}
Hungary

Navazos 'P.X. Gran Solera' 2018 | 22 ^{GLASS}
Jerez Spain

Château d'Arche Sauternes 1997 ^{Grand Cru} | 57 ^{GLASS}
Bordeaux France

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