



## TO START

HOUSE MARINATED OLIVES	8
HOUSE BREAD & BUTTER	5
WHIPPED MARRON, POTATO SKINS	9
DASHI PICKLED FISH, VEGETABLES	7

## SMALL – FROM THE GARDEN/PADDOCK/OCEAN

CHEWY CARROTS	
COMTE / NUTS AND SEEDS	16
TRUFFLE SUPPLEMENT	10
CHARGRILLED QUAIL	
JAMON / SALTED EGG / ENOKI	15
TUNA	
DASHI / YUZU KOSHO / NASHI	24
RAINBOW TROUT	
POTATO & APPLE GRATIN / HORSERADISH	21
GRILLED BEEF INTERCOSTALS	
PICKLED CUCUMBER / SSAMJANG	18
CHARCUTERIE SELECTION	
CURED MEATS / CHICKEN LIVER PARFAIT / GRILLED BREAD	29

## LARGE – FROM THE GARDEN/PADDOCK/OCEAN

BAKED POTATO GNOCCHI	
PECORINO / SNOW PEAS / WALNUTS	31
TRUFFLE SUPPLEMENT	10
ROASTED COD	
SHIITAKE / CHRYSANTHEMUM / SCALLOP	39
GLAZED BEEF SHORT RIB	
MISO ROASTED JERUSALEM ARTICHOKE / DAIKON / NETTLE	39
WAGIN DUCK	
QUINCE / MUSTARD / WALNUT	40
ARKADY LAMB SHOULDER	
BURNT LEMON / CAULIFLOWER	85

## SIDES

ROASTED CAULIFLOWER / MISO BUTTER	9
WILLS GARDEN LEAVES / MUSTARD VINAIGRETTE	9
PORK FAT POTATO GEMS	9

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## FEAST MENU...- \$65 P/P

*Chef's selection of dishes designed for the table to share, served 'Feast Style'*

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## DESSERT

PAIN PERDU / CLOTTED CREAM / PASSIONFRUIT	12
APPLE TARTE TATIN / TRUFFLE ICE CREAM	17
“SNICKERS” PEANUT BUTTER / NOUGAT / MILK CHOCOLATE	18

## CHEESE

LE CONQUERANT / CAMEMBERT <i>COWS MILK, NORMANDY, FRANCE</i>	
PYENGANA / AGED CHEDDAR <i>COWS MILK, PYENGANA, TASMANIA,</i>	
BERRIES CREEK / RIVERINE BLUE <i>BUFFALO MILK, FISH CREEK, VICTORIA</i>	
BRILLAT SAVARIN / TRIPLE CREAM SOFT CHEESE <i>COWS MILK, BOURGOGNE, FRANCE</i>	
AGOUR / OSSAU IRATY / SEMI HARD CHEESE <i>SHEEPS MILK, BASQUE REGION, FRANCE</i>	
SINGLE CHEESE	12
THREE CHEESE	29

## KIDS

FISH / CHIPS / SALAD	15
CHICKEN / CHIPS / SALAD	15
GNOCCHI / TOMATO SAUCE / PARMESAN	15
FRIES	9
VANILLA ICE CREAM	
2 SCOOPS	5
CHOCOLATE / STRAWBERRY TOPPING	
HOUSE MADE GINGER BEER	4
HOUSE MADE LEMON SQUASH	4
FIRE ENGINE <i>CRANBERRY, GRENADINE, SPRITE</i>	5
TROPICAL BREEZE <i>ORANGE, PINEAPPLE, COCONUT, GRENADINE</i>	7