

Friday, 1 February 2019

*nannygai, kohlrabi, shallot, rye
scallop, kelp, shiitake
crocodile, white pepper
pomme dauphine, scampi caviar, crème fraiche
glazed yabby, mustard, nori*

*kingfish, dashi, daikon
asparagus, almond, bee pollen
marron, bone marrow, lemon aspen +umami supplement
paper bark snapper, mussel, lemon myrtle
cured beef rump, horseradish, celtus*

*pineapple cake
roasted potato, hot chocolate, miso ice cream
peach, coconut, rose
eucalyptus
salted plum
davidson plum*



*chef's tasting menu 125
with matching wines 190
+ umami supplement 19
+ umami supplement wine 9
SAMPLE MENU –
PRICES SUBJECT TO CHANGE*