

Saturday, 4 May 2019

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

*king george whiting, double bonito, daikon  
salt baked celeriac, mandarin, macadamia  
marron, bone marrow, lemon aspen + umami supplement  
paper bark red emperor, squid, ginger  
cured beef rump horseradish, celtus*

*pineapple cake  
jerusalem artichoke, soft chocolate, red bean  
guava, kaffir lime, coconut  
eucalyptus  
pumpkin  
davidson plum*



*chef's tasting menu 125  
matching wines 65  
+ umami supplement 19  
+ umami supplement wine 9*