

Monday, 18 March 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 red emperor, mussel, lemon myrtle
cured beef rump, horseradish, celtus*

*pineapple cake
plum, buckwheat, umeboshi
lychee, coconut, ginger
eucalyptus
pumpkin
davidson plum*



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