



7 COURSE DEGUSTATION

Abrolhos island scallops with avocado, green apple  
& nasturtium

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Cured augusta nannygai, dried bonito, radish  
& crab dressing

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Heirloom beetroots, stracciatella, muntries & native thyme

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Dry-aged arkady lamb, smoked eggplant, zucchini  
& vadouvan

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Grilled wagyu beef, exotic mushrooms & onion

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Frozen yoghurt, desert lime & fennel

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Eucalyptus olida, rhubarb, davidson plum, macadamia  
& bee pollen

\$155 P/P