



Tasting menu 115pp | Wine flight 90pp

Snacks

Salanova lettuce, pear, pecorino, walnut

Cucumber, 'gribiche', lovage powder

Cowell oyster, bonito dressing, fermented apple

Prawn toast, nduja, lemon confit, nigella

Blue fin tuna, smoked pork hock, kelp & native ginger broth, radishes

Hibachi grilled Hiramasa kingfish ham, sheep's milk yoghurt, peas, curry leaf

Corned Berkshire pork belly, caramelised cauliflower, butter lettuce

Mayura Station Wagyu flank, black garlic, eggplant, ribberries, saltbush

Fig leaf ice cream, burnt meringue, fig oil, toasted frangipane

Dark chocolate fondant, sour plum, yoghurt sorbet, olive oil