



Tasting menu 105pp | Wine flight 75pp

Snacks

Salanova lettuce, pear, pecorino, walnut

Cucumber, 'gribiche', lovage powder

Gazander oyster, lamb bacon, native pepper

Prawn toast, nduja, confit lemon, nigella seeds

Squid, celeriac cream, roasted apple, fried mint, fermented chilli

Hibachi grilled bluefin tuna ham, sheeps milk yoghurt, peas, curry leaf

Hay Valley lamb short loin, macadamia cream, baby kale, saltbush, anchovy

Mayura Station wagyu flank, celeriac, smoked oyster mushrooms, garlic, kelp

Sheeps yoghurt sorbet, lemon curd, buckwheat, thyme meringue, native mint

Peppermint geranium cream, dehydrated chocolate mousse, juiced cranberry