

3 selection 70pp | 4 selection 90pp | Sides 10ea

4 selection wine flight 60pp



Port Lincoln oysters, baby cucumber, fermented apple, bonito dressing (4)

Cold smoked Hiramasa kingfish, sheep's milk yoghurt, peas, curry leaf

Salt baked beetroot, whipped ricotta, soured berries, fried rosemary

Salted scallop, shaved abalone, chawanmushi, smoked roe, perilla, Brazil nuts

Seared yellow fin tuna, kohlrabi, pork & ginger dashi, yuzu, sea parsley

Grilled zucchini flowers, brown rice miso, endive, hazelnuts, garden flowers

Roast pork loin, lamb bacon xo, sweet & sour eggplant, onion flowers

Chicken ballotine, roast radicchio, caramelised yoghurt, natal plum, rose & quandong dukkah

Coorong mulloway, fennel, nettles, tomato bisque, fried parsley, bottarga

Pan fried Robarra, pippies, sweet and sour carrot, karkalla, toasted coconut

Paroo kangaroo fillet, tail tortellino, red cabbage, smoked potato, hibiscus, centella

Mayura Station Wagyu flank, liquorice brisket, kelp, baby turnip, king brown mushroom

Fig leaf ice cream, caramelised fig, frangipane, meringue, fig leaf oil

Whole lemon parfait, toasted coconut, lemon balm cream, lemon verbena

'Parsnip Tiramisu', hazelnut, spent coffee crisp, espresso oil

Tete de moine, caramelised apple, lovage, muscatel & walnut bread

Cucumber, fresh mint, ricotta salata, dill seed dressing

Bone marrow roasted potatoes, gentleman's relish, parsley salt

Broccolini, smoked buttermilk, green chilli oil, rye pangrattato

CURRENTLY HARVESTING



Bay leaves

Borage

Bower spinach

Carrot leaves

Capers & Berries

Celery

Centella

Chickweed

Chicory Flowers

Cumquats

Curry leaves

Fig Leaves

Fennel

Finger lime

Garlic

Garlic flowers

Horseradish root

Horseradish shoots

Karkalla

Kaffir lime leaves

Lemon myrtle

Lemon verbena

Lemon Balm

Liquorice root

Lovage

Marigolds

Mint

Mizuna

Mustard leaves

Natal plums

Native ginger

Native mint

Native violets

Nettles

Parsley

Perilla

Pineapple sage

Rhubarb

Rocket

Rock samphire

Rosemary & flowers

Roses

Sage

Salad Burnett

Saltbush

Shallots

Sorrel

Sugar cane

Szechuan pepper

Tangier peas

Tarragon

Thyme- Lemon

Thyme- Caraway

Thyme-English

Thyme-Orange

Violet Leaves

Valencia Oranges

Warrigal greens

Tasting menu 115pp | Wine flight 90pp



Snacks

Salanova lettuce, pear, pecorino, walnut

Wagyu tartare, nori, white soy, koji salt

Gazander oysters, baby cucumber, apple, bonito

Smoked kingfish rilletes, avocado, saffron onions

Salted scallop, shaved abalone, chawanmushi, smoked roe, perilla, Brazil nuts

Cold smoked Hiramasa kingfish, sheep's milk yoghurt, peas, curry leaf

Roast pork loin, lamb bacon xo, sweet & sour eggplant, onion flowers

Mayura Station Wagyu flank, liquorice brisket, king brown mushroom, kelp, turnip

Whole lemon parfait, toasted coconut, lemon balm cream, lemon verbena

Fig leaf ice cream, caramelised fig, frangipane, meringue, fig leaf oil