

AUTUMN

- Mount Zero olives 4
Sourdough and burnt butter 2 ea
Wapengo Lake Sydney rock oysters, natural or battered 5 ea
Anchoïde, heirloom cucumbers and sesame 8
Tempura zucchini flower, basil cheese and date 5 ea
- Macédoine of late summer vegetables and pinenut 15
Mussels, heirloom zucchini and XO vinaigrette 17
Heirloom tomatoes, mozzarella and fermented chilli 18
Tamari roasted buttercup, sunflower and dill 15
Sweet corn agnolotti, shishito pepper and tarragon 22
Spaghetti squash, bone marrow and enokis 16
- Corner Inlet Rock flathead, pipis and shellfish emulsion 34
Flinders Island lamb, smoked ratatouille and goats cheese 32
Milawa White Cut half chicken, tomatillo and ginger salsa 35
Charred beans, buttermilk and almonds 10
Roasted Dutch Cream potatoes, garlic and thyme 10
- Coconut fromagé, verjus poached peaches and sour plum sorbet 14
Beetroot parfait, white chocolate and blackberry 14
Strawberry icecream and watermelon granita 8
Cheese 50g, lavosh, honeycomb and muscatels 15
- Marcel Petit Comté
- Rouzair Fougereus
- Roquefort
- Selection of all three 22
- Leave It To Us 65