

## SPRING

- Our sourdough, smoked brown butter 4ea
- Natural rock oyster, calamansi lime granita 5ea
- Greenlip abalone and lardo skewer 12ea
- Prawn and scallop toast, coriander-lime sauce 12ea
- Hot-smoked fish, wild fennel and baby vegetables 14
- Raw Hiramasa kingfish, hot and sour lotus root and smoked soy 25
- Stracciatella, burnt garlic and shredded potato 18
- Puffed rice salad, Spring Bay mussels and pork sausage 24
- Charred spring peas, sugar snaps and crispy spinach tofu 18
- Ramarro farm leaves, nasturtium flower vinaigrette 10
- Woodfired cabbage flower, Sichuan and white sesame dressing 26
- Half Milawa chicken, bullhorn pepper and bay 39
- Western Plains pork belly rib, oyster and navets 42
- Roaring Forties lamb shoulder, lemongrass sambal and flatbread 44

## DESSERT

- Toasted coconut sundae with palm sugar peanut brittle 12
- Dark chocolate tart, blackberry and crème fraiche 12
- Our cheese selection, seasonal accompaniments 22

LEAVE IT TO US

Our sourdough, smoked brown butter

Fried zucchini flower, almond tarator and crispy chilli oil

Hot-smoked fish, marinated zucchini, poppyseed cracker

Stracciatella, burnt garlic and shredded potato

Raw Hiramasa kingfish, hot and sour lotus root and smoked soy cream

Greenlip abalone and lardo skewer

Puffed rice salad, marinated Spring Bay mussels and pork sausage

Roaring Forties lamb shoulder, lemongrass sambal and flatbread

Ramarro farm leaves, nasturtium flower vinaigrette

Blood plum granita, sake jelly

Dark chocolate ganache tart, sea salt and crème fraiche

95

ADD ON WINE PAIRING 65/85