



EAT LOCAL

Black barley sourdough, whipped black garlic butter

Confit chicken, turnip kimchi, smoked yoghurt, buckwheat crisp

Cauliflower + barley fricassee, prosciutto butter, hazelnut

Venison short loin + beignet, cane smoked brassicas, horseradish

Ginger kiss, hibiscus apples, toasted milk ice cream

\$89 per person, \$59 optional wine pairing

*Please let us know if you need any
dish adjusted or changed.*

'THE MANY'

Black barley sourdough, whipped black garlic butter

Squid + chickpea croquette, smoked paprika

Surf clams, wild garlic custard, citrus

Confit chicken, turnip kimchi, smoked yoghurt, buckwheat crisp

Cauliflower + barley fricassee, prosciutto butter, hazelnut

Oyster mushroom, roasted onion dashi, short rib marmalade

Venison short loin + beignet, cane smoked brassicas, horseradish

Ginger kiss, hibiscus apples, toasted milk ice cream

Rhubarb + coconut shrewsbury

Fig + chocolate truffle

\$109 per person, \$77 optional wine pairing