



LATE WINTER DINNER

2 COURSES \$59,9 / 3 COURSES \$75,9

includes unlimited sparkling water

FOR THE TABLE..

Oysters - shucked to order w/ classic sauce Mignonette \$23,9 (6) \$43,9 (12)

Mt Zero olives marinated w/ herbs & chili \$8,9

Crudités from our garden w/ beetroot hummus, spiced labne \$15,9

Whipped cod roe, Yarra Valley smoked salmon caviar, roasted cumin flatbread \$14,9

ENTREE

Beetroot souffle, goats curd, asparagus, pickled broad bean flowers

Slow roasted miso & yoghurt cauliflower, cashew milk, pomegranate*

Soup of Celeriac, crème fraîche, roasted hazelnut, WA black truffle*

Iguru scallops, apple, kohlrabi, nasturtium

Culatello di parma, Fior di latte, salted red grapes

MAIN

Pumpkin risotto, sage, macadamia, aged pecorino & a slow cooked egg from one of our 'girls'*

Roast 'happy chicken', charred brussels sprouts, almond puree, caramelised bacon*

Steamed market fish, Jerusalem artichoke, oyster dashi

St Bernards pork neck fillet, slow poached quince, buttermilk sauce, garden turnips

Gippsland beef striploin, black garlic, charred baby leek, pickled onion

SIDES

Roast oregano & garlic potatoes \$11,9

French beans, garlic, smoked almonds \$9,9*

Crinkle cut chips, herb salt \$9,9

Garden leaves, lemon vinaigrette, aged pecorino \$9,9

TO FINISH

Lemon thyme crème brûlée

Italian meringue, poached winter fruit, warm spiced custard

Ecuador 71% dark chocolate torte, hazelnut ice cream

"Cheese Please" - changing daily

This dish contains nuts / due to the nature of our kitchen we are unable to Guarantee that dishes are Allergen free
15% surcharge applies on all Public holidays / No Split Bills / Bank surcharges apply - VISA & Mastercard 1.0% / AMEX 1.5%