

1st Course

crisp king prawns, crisp wonton, shiso, shitake, yuzu miso, fragrant oat flakes

seared scallops, seaweed salad, ponzu citrus, wasabi puffs, ginger, shallots, cucumber

mandagery creek venison tataki, fennel salad, shallot dressing, chilli oil, jerusalem artichoke crisps and edamame aioli

buttermilk pannacotta, saltbaked beetroot, smoked olive oil, cauliflower crumble, fennel jam, chioggia

2nd Course

100 day grain fed eye fillet , roasted butternut puree, shallot, wasabi compound butter, miso powder, daikon straw

glacier 51 toothfish, shitake suimono, savoy cabbage, black rice wafer, daikon, enoki crisp

confit duck leg, cauliflower puree, kale, pommes anna, quince and vanilla

WA scampi linguine de-shelled, garlic, roasted chilli, lemon, parsley, pangrattato

8+ Tajima wagyu sirloin, coriander rice frite, koren bbq reduction, tomato kafir lime salsa, sautéed bok choy *(35 dollar supplement)*

3rd Course

dark chocolate éclair, mousse, caramel, tonka ice cream

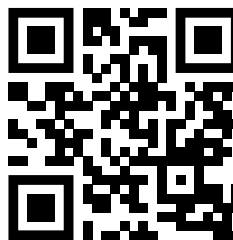
citrus tart, sesame praline, coconut sorbet, sable, meringue

our salty crème caramel, yuzu, rum jelly, brown butter, black sesame, caramel cream

cheese plate- 24 mos comte and kingfisher creek double brie, quince paste, pear

3 courses - 95 dollars

The Wine List



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