

Degustation menu

\$59pp

STONE BAKED SOURDOUGH | BONE MARROW BUTTER

OPTIONAL | WALLIS LAKE SYDNEY ROCK OYSTER |
PICKLED FENNEL | FINGER LIME | DILL (+7)

HIRAMASA KINGFISH | MICRO SHISO | CAPERS | ORANGE
DRESSING

SEARED NORTH ATLANTIC SEA SCALLOPS | PEA PUREE |
CRUMBLD GOATS CHEESE | MUSTARD CRUMB | MINT

HOUSE PICKLED DAIKON

LOCAL SNAPPER | LEEK PUREE | NATIVE SUCCULENTS

BRAISED BEEF CHEEK | WILD MUSHROOM | CHIVE MASH |
SHIRAZ JUS LIÉ

OPTIONAL | LE DAUPHIN DOUBLE-CREME BRIE | FIG JAM |
LAVOSH (+8)

CREMA FRITTA | CANDIED ORANGES | VANILLA PARFAIT |
SALTED BUTTERSCOTCH

Please inform us of all dietary requirements and allergies before ordering

