

# Degustation menu

\$59pp

**STONE BAKED SOURDOUGH** | BURNT ONION & MISO  
BUTTER | FRIED BASIL

**OPTIONAL** | WALLIS LAKE SYDNEY ROCK OYSTER |  
CULTURED CREAM | SMOKED HONEY | LIME | SHAVED  
MACADAMIA (+7)

**CURED SNAPPER** | WHITE SOY PONZU | LEMON BALM |  
FLYING FISH ROE | SESAME SEEDS

**SEARED NORTH ATLANTIC SEA SCALLOPS** | CAPER &  
PARSLEY BUTTER | ANCHOVY DUST | OLIVE TAPENADE

**HOUSE PICKLED DAIKON**

**SOUS VIDE ATLANTIC SALMON** | BEETROOT POWDER |  
CHARRED FENNEL | PARSLEY OIL

**45-DAY DUCK FAT DRY AGED STRIPLOIN** | BLACKBERRY  
SHIRAZ JUS | POTATO GRATIN | WARRIGAL GREENS

**OPTIONAL** | LE CONQUERANT GRAND CAMEMBERT | FIG  
JAM | LAVOSH (+8)

**APPLE TARTE TATIN** | RHUBARB COULIS | ALMOND CRUMB |  
BROWN BUTTER GELATO

Please inform us of all dietary requirements and allergies before ordering  
Not available on public holidays



May