

Degustation menu

\$59pp

STONE BAKED SOURDOUGH | PORCINI & SAGE CULTURED BUTTER

OPTIONAL | WALLIS LAKE SYDNEY ROCK OYSTER | CURRY SABAYON | TOASTED CARAWAY | PAPRIKA | FRIED CURRY LEAF (+7)

NORTH ATLANTIC SEA SCALLOP CEVICHE | LIME | JALAPENO | AVOCADO FOAM | CORIANDER

PRAWN RAVIOLI | BISQUE | PARSLEY OIL | WHIPPED GOAT CHEESE | SWISS CHARD

HOUSE PICKLED DAIKON

PAN SEARED BARRAMUNDI | SWEDE PUREE | GUANCIALE | BROAD BEAN | SNOW PEA TENDRIL

SCOTCH FILLET | FONDANT POTATO | WHITE BEAN PUREE | DUTCH CARROT | NASTURTIUM

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

DULCE DE LECHE FONDANT | CALLEBAUT GANACHE | PEANUT SEMIFREDDO

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



July