



THE TASTING MENU

House Baked Rye Sourdough

Raw fish marinated in green apple and verjuice ferment, Sweetwater ruby grapefruit, red marble onion, tapioca wafer

Southern calamari, sake and dashi tentacles, Mother Fungus mushroom, yuzu, togarashi, sea blight

Wakame spice rubbed Little Hill Farm chicken, citrus kosho cream, Morpeth zucchini

Woodfired wagyu tri tip, potato puree, soured cream, sunrose, preserved plum glaze

Optional Cheese Course

Tasmanian Pyengana cheddar cream, caramelised black garlic and onion, toasted brioche
or

Tasmanian Pyengana cheddar served traditionally

Granita

Muse coconut

FOOD ONLY 130/ Standard Wine Pairing 60/ Premium Wine Pairing 100

Optional Cheese Course 15/ Wine Pairing 10

Please note AMEX transactions incur a 2% surcharge