



## THE TASTING MENU

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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 Berkshire pork loin and cotechino, 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*