



A La Carte Menu

2 COURSES 75/ 3 COURSES 95

Please note AMEX transactions incur a 2% surcharge

House Baked Rye Sourdough

1st Course

Poached Hiramasa kingfish, jerusalem artichoke, finger lime, wakame, coastal succulents

Little Hill Farm heritage chicken, our own sweet corn polenta, Mother Fungus mushrooms, Lamborn pea tendrils

Morpeth Sebago potato, Blue Mountains black truffle, soft yolk, cultured butter

Supplement 9

2nd Course

Berkshire pork, roasted drumhead cabbage, fermented red wombok, cabbage gravy

Barbequed Murray Gold cod, kohlrabi, XO butter, nasturtium seeds, leaves and flowers

Slow cooked lamb breast, black garlic glaze, salt baked beetroot, pomegranate, garlic shoot

Side Dish 10

Grilled potkin, rosemary, reypenaer

Fried broccoli, fermented chilli, black garlic togarashi

3rd Course

Muse coconut

Red gala apple, miso custard, verjuice caramel, brioche, macadamia, wattleseed

Raspberry, white chocolate, rhubarb, wild fennel, licorice

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