

tasting

\$140pp | +\$70pp optional beverage pairing

No variations available | Tasting Menu to be enjoyed by entire table

Our Bread. Coconut ash, malt & molasses butter

Davidson Plum Negroni

Baked Rock Oyster. Fermented chilli butter (gf)

Hash Brown. Nduja, guanciale, smoked Yarra Valley caviar

Spanner crab mayonnaise, Fraser Isle QLD. Avocado, crumpet

Idée Fixe Premier Brut Blanc de Blancs, Margaret River WA

Beetroot. Smoked, white bean, buckwheat, radicchio, macadamia (vv)

Mahi Sauvignon Blanc, Marlborough New Zealand

Octopus, Abrolhos, WA. Tandoori spiced, smoked yoghurt, pickled cucumber (gf)

Scorpo Pinot Gris, Mornington Peninsula Vic

Duck Breast. Tea smoked, apple, prune, black kale, jasmine (gf)

Nick Spencer Light Dry Red (Shiraz, Sangiovese, Pinot Noir), Gundagai NSW

"VoVo". White chocolate, raspberry coconut, chamomile, meringue

Spring Seed 'Sweet Pea' Moscato, McLaren Vale SA