



Small

* Smoked, pickled, and fermented beets, fresh curd
2017 Chardonnay

* Scallop, tempura okahijiki, XO, finger lime
2017 Verdelho

* Cured trout, pickled cucumber, linseed crisp
2018 Rosè

* Roasted quail, sweet corn, hickory foam
2013 Cabernet Merlot Petit Verdot

Large

*Gnocchi, mushroom, torched goats cheese, spent bread
2014 GSM

*Braised pork ragout, cured jowl, tagliatelle
2015 Mourvedre

Kangaroo, roasted marrow, crispy onion, condiments
2012 Shiraz Viognier

Fish, confit white bean and smoked tomato, bean salad
2017 Chardonnay

\$85 Taste menu \$45 Wine pairing

\$55 Two course \$25 Wine pairing

#seriouslysustainable



Dessert

Stone fruit, black sesame, macadamia

Chocolate custard, corn and bush tomato

\$16

Share

Bread, Arimia olive oil, olives, dukkha \$15

Charcuterie \$29

Two cheeses, served with quince paste, crackers and fruit \$24