



Charred Busselton octopus, coleslaw, squid ink, anchovy  
*2019 Arimia Verdelho*

Roasted cauliflower, fermented daikon, wild leek oil  
*2018 Arimia Chardonnay*

Flathead, xo, swede, fennel, kohlrabi  
*2017 DIEL Nahesteiner Riesling*

Foraged mushroom risotto, washed rind cheese, olive oil  
*2018 Heresy on Syme Pinot Noir*

Peppy brined kangaroo, confit white bean, lardo  
*2014 Arimia Grenache Shiraz Mourvedre*

Duck breast, carrot, kumquat, duck leg croquette  
*2013 Arimia Zinfandel*

Native lime meringue, chocolate caramel, citrus curd

7 Courses \$90 | Wine pairing \$50