Porcini mushroom croquette	4ea
Witlof mostarda, pickled pear, black truffle	9ea
Butternut pumpkin, wattleseed, lemon balm	8ea
Barbequed tiger prawn, tomato, oregano	10ea

Buffalo mozzarella, heirloom carrot, chamomile	18
Whipped rainbow trout, brussel sprouts, macadamia	19
Abrolhos island scallop crudo, fennel, green tomato	24
Beef carpaccio, confit egg yolk, davidson plum	25
	+ black truffle 40

Kelp gigli, moreton bay bug, arrabbiata	42
Mafalde, cacio e pepe, gippsland rabbit, chestnut	38
Nettle gnocchi, pistachio, broad bean	28

Swordfish, cipollini onion, calamari, bottarga	47
9+ robbins island wagyu rump cap, jerusalem artichoke, mountain pepper	55
Roasted chicken, fermented cime di rapa, red mustard leaf	48

Radicchio, smoked egg, anchovy	14
Roasted celeriac, green olive, basil	16
Sprouting broccoli, buttermilk, horseradish	16

Caramel dough sandwich, almond butter, chocolate mousse	16
Rice panna cotta, rhubarb, koji meringue	16
Granny smith apple, sorrel gelato, toasted buckwheat	16

Cheese 50gr per portion	16

Chef’s Selection	90 per person
	+ black truffle 100 per person
Wine Pairing	65 per person

A 1.1% surcharge is applicable to all credit card transactions

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