



### Sample Menu

A dining experience to be enjoyed by the whole table

**3 shared plates | 60 pp or 85 pp** with matched wines

**5 shared plates | 90 pp or 125 pp** with matched wines

**Long Lunch degustation | 120 pp or 170 pp** with matched wines

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Pt Lincoln kingfish, spring beans, quail egg, olive, Geraldton wax, paperbark-smoked potato *(Can be GF, DF)*

Crumbed lamb terrine, spring peas, native thyme, rivermint

BBQ asparagus, macadamia miso, shiitake, pepperberry kimchi, furikake  
*(Can be Vegetarian, can be Vegan, can be GF)*

Greenslades chicken, nduja, peppers, saltbush, king prawn *(Can be GF, DF)*

Sourdough fettuccine, chorizo, Coffin Bay clams, native myrtle bisque, sea vegetables  
*(Can be Vegetarian, Vegan)*

Kangaroo backstrap, burnt yoghurt, spiced cauliflower, pepperleaf dukkah,  
fermented blueberries *(Contains nuts, GF, Can be DF)*

Boston bay pork, pumpkin, Pauletts honey, saltbush, buttermilk, native thyme *(Can be GF, Can be DF)*

### SWEETS & CHEESE

Spring berry eton mess, native hibiscus, lavender, rivermint  
*(GF, Can be DF)*

Dark chocolate marquise, banana ice cream, wattleseed, peanuts, gum leaf *(GF)*

Matured cheddar, preserved sourdough, native thyme, eucalypt smoked macadamia *(Can be GF)*

Affogato - house made vanilla ice cream, Myrtle finger bun, bottlebrush, coconut  
Add your favourite | Kahlua | Frangelico | Muscat 8

*Please advise wait staff of any allergies or dietary requirements. Menu subject to change.  
Please note there is a 10% surcharge on public holidays on all restaurant purchases.*