



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

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, puffed grains, Pepperberry kimchi, furikake
(DF, Can be Vegetarian, Can be Vegan, Can be GF, Contains seafood)

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

Sourdough noodles, xinjiang lamb leg, roasted garlic, eucalypt chilli chau, sesame
(DF, 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

Fried bread and butter pudding, lavender, kunzea, rosella, muntries

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.
Please note there is a 10% surcharge on public holidays on all restaurant purchases.*