



CHEF'S TASTING MENU

5 COURSE – 75 PER PERSON

House baked bread, cultured butter, herb salt
Buffalo curd, root vegetables, fragrant herbs
Calamari, fennel, coastal herbs, wakame
Kangaroo, zucchini, macadamia, native herbs

Beef, onions, eggplant, persillade
Garden leaves, ricotta salata, cucumber vinaigrette
Potatoes, chicken salt

Summer fruits, vanilla, anise

Add five paired wines - 50 per person

CHEF'S TASTING MENU

7 COURSE – 95 PER PERSON

House baked bread, cultured butter, herb salt
Coriole Olives and snacks
Buffalo curd, root vegetables, fragrant herbs
Calamari, fennel, coastal herbs, wakame

Kangaroo, zucchini, macadamia, native herbs
Prawns, carob miso beurre monte, finger lime

Beef, onions, eggplant, persillade
Garden leaves, ricotta salata, cucumber vinaigrette
Potatoes, chicken salt

Summer fruits, vanilla, anise
Adelaide Hills cheese, 30-year-old vincotto, lavosh
Petit four

Add five paired wines - 50 per person

SNACKS

House baked bread, cultured butter, herb salt	6
Marinated Coriole olives	8
Blue swimmer crab, sorrel, buttermilk	8
Bread cracker, goats curd, orange	6

*Please note, 10% surcharge applies on public holidays,
no split bills.*

SUMMER IN OUR GARDEN

zucchini | warrigal greens | sorrel | chicory | pink pepper | nasturtium | cumquat | fennel | marigold | yarrow | radicchio | kale | cucumber