



CHEF'S TASTING MENU

5 COURSE - 75 PER PERSON

House baked bread, cultured butter, herb salt
Broadbean, buffalo curd, cumquat buckwheat
Calamari, nduja, lemon, pea
Kangaroo, macadamia, native thyme, kohlrabi

Beef, celeriac, onions, oyster sauce
Garden leaves, ricotta salata
Potatoes, herb vinaigrette

Chocolate, almond, orange

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

Broadbean, buffalo curd, cumquat buckwheat
Calamari, nduja, lemon, pea
Pork, rainbow chard, radish
Kangaroo, macadamia, native thyme, kohlrabi

Beef, celeriac, onions, oyster sauce
Garden leaves, ricotta salata
Potatoes, herb vinaigrette

Chocolate, almond, orange
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
Oysters natural with lemon (6)	22
Wood grilled oysters, bay leaf oil, chilli (6)	22

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

SPRING IN OUR GARDEN

artichoke | warrigal greens | sorrel | chicory | pink pepper | nasturtium | cumquat | marigold | broad beans | yarrow | radicchio | kale | asparagus