

TASTING MENU | available for the entire table only

venison tartare, beetroot crisp, egg yolk gel, harissa, preserved lime  
laurenz v. 'singing', gruner veltliner, kremstal, austria, 2015

pumpkin agnolotti, sage spiced pumpkin veloute, walnut salsa  
mount macleod, rose, gippsland, 2016

organic chicken, jerusalem artichokes, hazelnut, smoked celeriac, lemon, caper  
domaine bernard defaix, chablis, burgundy, france, 2015

wagyu rump cap, sweet and sour onions, turnip, oyster mushroom, horseradish and  
parsnip cream  
bruno rocca, langhe, nebbiolo, piedmont, italy, 2014

coffee and dark chocolate ganache, fig, macadamia, cherry sorbet  
barbadillo, pedro ximenez, andalucia, spain

food 89 | 154 with paired wines