

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

local 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 and parsnip
cream

bruno rocca, langhe, nebbiolo, piedmont, italy, 2014

rice pudding, confit blood orange puree, rhubarb, honeycomb, burnt butter
ice cream

iced riesling, frogmore creek, tasmania, 2016

food 89 | 154 with paired wines