

DEGUSTATION MENU | available for the entire table only

kingfish sashimi, pink peppercorn, rhubarb, green apple, black garlic oil,
kefir milk

the furst, riesling, alsace, france, 2011

wagyu tartare, onion rice crisp, miso mayo, harissa, preserved lime
yongarra, viognier, mclaren vale, 2016

goats cheese agnolotti, beetroot, pumpkin seed, ricotta, watercress
treddiberri, rose, barbera, langhe, italy, 2016

organic chicken, grilled asparagus, caper, spicy soft salami, tahini
yoghurt, hazlenut

craggy range, sauvignon blanc, martinborough, new zealand, 2016

duck breast, grilled peach, bocconcini, basil, balsamic, beetroot puree
garagiste 'balnarring', pinot noir, victoria, 2016

darling downs rump cap, grilled broccolini, pickled shiitake, white radish,
eggplant puree

shaw and smith, shiraz, adelaide hills, 2008

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

reichsgraf von kesselstatt, spätlese, mosel, germany, 2013

food 125 | 220 with paired wines

*friday and saturday availability 5.30pm and 8.15pm