

TASTING MENU | available for the entire table only

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

laurenz v 'singing', gruner vetliner, kremstal, austria, 2015

goats cheese agnolotti, beetroot, pumpkin seed, ricotta, watercress  
mount macleod, rose, gippsland, victoria, 2016

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

mac forbes 'spring', riesling, strathbogie, victoria, 2016

duck breast, grilled peach, bocconcini, basil, balsamic, beetroot puree  
fiorini, chianti superiore, tuscany, 2015

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

mitchell, noble semillon, clare valley, 2014

food 95 | 165 with paired wines