

TASTING MENU | available for the entire table only

pickled beetroot, onion crisp, miso mayo, harissa, preserved lime
laurenz v 'singing', gruner vetliner, kremtal Austria, 2015

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

broccolini, pickled shiitake, radish, eggplant puree
mac forbes 'spring', riesling, strathbogie, Victoria, 2016

grilled peach, bocconcini, basil, balsamic, beetroot puree
fiorini, chianti superiore, tuscan, 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