

Salt Baked Celeriac , Textures of Celery, Fenugreek Aroma	18
Crepinette of Duck, Coddled Egg, House Made Condiments	23
Lamb Shank Cannelloni, White Bean Purée, Textures of Piccalilli	24
Braised Kangaroo Tail, Marrow, Oats, Horseradish Acid Butter	22
Spanner Crab, Confit Fennel, Shavings of Bottarga, Fennel and Ginger Broth	19
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Mark Eather Fish, Sweet Potato, Coconut & Lime Fluid Gel, Foraged Beach Succulents	39
Wagyu Beef, Bacon Chowanmushi, Local Mushroom Textures, Yuzu Caviar	44
Suckling Pig, Charred Apple Purée, Pomme Anna, Sauce Charcuterie	43
Pumpkin and Pinenut Ravioli, Mustard Fruits, Stracciatella Velouté, Amaretto Biscuit	39
Tea Smoked Pheasant, Textures of Beetroot, Pastillia, Lapsang Souchong Jus	49
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Chai Mascarpone, Pear Sorbet, Chai Crumb	17
Coconut Semifreddo, Meringue, Guava Fluid Gel	15
Green Apple, Cucumber Granita, Basil, Elderflower Cream	16
Chocolate Hazelnut, Olive Oil, Winter Black Truffle	18
Blood Orange Tart, Yoghurt, Cardamom	16
White Gold Crème Quartet, Rhubarb, Rye Cracker	20

VANITAS EXPERIENCE

Cheese on Toast

Crab + Bottarga + Radish

2014 Domaine Pichot Vouvray Demi Sec, Loire Valley, France

Kangaroo Porridge

2015 Rockford Rosé, Barossa Valley, SA

Smoked Milk + Beetroot

Wagyu + Mushroom + Bacon

2010 Pian Del Moro, Aglianico del Vulture, Italy

Mandarin + Aperol Spritz

Chocolate + Hazelnut + Olive Oil + Truffle

2013 De Bortoli Noble One Botrytis Semillon, Bilbul NSW

Petit Fours

Seven Courses \$120

with Wine Pairing \$175

For the whole table only