

Tasting Menu

Optional – oysters, pickled nori, cucumber, turkey rhubarb \$12

Ora King Salmon cured in native botanicals, beetroot, wattleseed

Duck egg, pastrami, live, red potato, fermented cabbage

King George Whiting, charred leek, fingerlime, foraged herbs

Partridge, rissole, pumpkin, nasturtium

Robertson lamb rump cooked over coals, onions, coastal greens, black garlic

Optional - three cheese course \$15pp

Illawarra plum, frozen yoghurt, honey almond granola

Lemon, meringues, milk ice cream

110pp

160pp with paired wines

200pp with premium wines

Please note that not all ingredients are listed. Please advise a waitperson of any allergies at the beginning of the evening.

Vegetarian Tasting Menu

Schoolhouse mountain goat marinated in native botanicals, beetroot, puffed grain

Confit duck egg, celeriac remoulade, potato, fermented cabbage

Pine mushroom, charred asparagus, hazelnuts

Pearl barley risotto, pumpkin, nasturtium,

Caramelised onion panisse, coastal greens, onions, black garlic

Optional three cheese course, \$15pp

Illawarra plum, frozen yoghurt, almond granola

Compressed apple, parsley, brown butter ice cream

105pp

155pp with paired wines

195pp with premium wines

Please note that not all ingredients are listed. Please advise a waitperson of any allergies at the beginning of the evening.