

**Two Courses – \$55    Three Courses – \$65  
Six Courses \$105 (Whole Table Only)**

**3 COURSE MENU**

**ENTREES**

*Lamb Sweetbreads, Duck Dumpling, Fennel, Gooseberry*

*Curried Cauliflower, Almonds, Raisin*

*Soy Cured Roo, Peppercorn Mayo, Wild Herbs*

*Grade A Tuna, Shiso Gel, Avocado*

**MAINS**

*Blue Eyed Cod, Israeli Cous Cous, Pomegranate*

*Ora King Salmon, Kimchi, Dashi*

*Pumpkin Tart, Fig Leaf Ricotta, Black Garlic*

*Duck Breast, Carrot and Orange Puree, Beetroot*

**DESSERTS**

*Lemon Verbena Parfait, Caramelised Malt*

*Yoghurt, Blueberry, Lemon, Meringue, Honeycomb*

*Cheese Selection, Pear and Saffron Relish (\$5 Supplement)*

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**6 COURSE TASTING MENU**

**South Coast Blue Fin, Shiso, Avocado**

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**Curried Cauliflower, Almond, Raisin**

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**Ham Hock, Plum Ketchup, Beach Mustard**

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**Ora King Salmon, Kimchi, Dashi**

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**Wimmera Duck Breast, Beetroot, Grains**

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**Lemon Verbena Parfait, Caramelised Malt**

**6 Courses \$105 (Whole table only)**

**Paired Wines \$55**