

## Tasting Menu

Mud crab, cauliflower, Romanesco  
Smoked eel, pork cheek, kohlrabi  
Cockerel liver parfait, mandarin, madeira

10X garden beetroot, Main Ridge goat's cheese

Brisbane Valley quail, Abrolhos Island scallop

Local wild morels, Joselito jamón, hen's egg  
*Supplementary course – 55*

Our bread and butters

O'Connor eye fillet, miso eggplant, bone marrow

Peninsula honey, quince, Jimmy Rum caramel

*175 per person*

## Signature Menu

Mud crab, cauliflower, Romanesco  
Smoked eel, pork cheek, kohlrabi  
Cockerel liver parfait, mandarin, madeira

10X garden beetroot, Main Ridge goat's cheese

Brisbane Valley quail, Abrolhos Island scallop

Manjimup marron, Jerusalem artichoke, chestnut

Rapa turnip, asparagus, sorghum, vegemite

Local wild morels, Joselito jamón, hen's egg

Our bread and butters

O'Connor eye fillet, miso eggplant, bone marrow

Carrot sorbet, horseradish

Peninsula honey, quince, Jimmy Rum caramel

*270 per person*



*10% Sunday surcharge and 15% on Public Holidays  
Card transactions may incur surcharge.*