

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.*