Tasting Menu

10X garden beetroot, Main Ridge goat's cheese, macadamia, kombucha pearls

Charred cucumber, spiced milk, salsify

Mushroom Forestry lion's mane, wild onion, shiitake cracker Supplementary course - 35

Jetty Road pale ale loaf, seaweed, tomato & coffee, house butter

Rapa turnip, zucchini, sorghum, vegemite consommé

Spiced honey semi-freddo, quince, buckwheat crumble

Petit fours

Signature Menu

10X garden beetroot, Main Ridge goat's cheese, macadamia, kombucha pearls Charred cucumber, spiced milk, salsify Celeriac, Jerusalem artichoke, chestnut fettucine Mushroom Forestry lion's mane, wild onion, shiitake Rapa turnip, zucchini, sorghum, vegemite consommé Jetty Road pale ale loaf, seaweed, tomato & coffee, house butter Manchuria, couscous, pickled cabbage, coconut Spiced honey semi-freddo, quince, buckwheat crumble Petit fours

175 per person

270 per person

Wine Pairing World of Wine 140 Global Icons 350 Wine Pairing World of Wine 210 Global Icons 550



10% surcharge applies on Sundays & 15% on Public Holidays. Card transactions may incur surcharge. 10% discretionary service fee applied to each bill.