

Degustation

HIRAMASA KINGFISH

sweet ginger, kohlrabi, fennel pollen

Chandon Blanc de Blancs NV, Yarra Valley VIC

TIGER PRAWN

tamarind, miso, sea herbs

Voyager Estate Chenin Blanc 2018, Margaret River W

HEIRLOOM BEETROOT

koji, burnt leeks, enoki

Wittmann Riesling Trocken 2017, Rheinhessen GER

RANNOCH QUAIL

dried radicchio, buckwheat, chestnut

Stonier Pinot Noir 2019, Mornington Peninsula VIC

GIPPSLAND BEEF

roasted cos, caramelised yoghurt, malt

Ministry of Clouds Tempranillo, Grenache 2018, McLaren Vale SA

APPLE AND RHUBARB CRUMBLE

caramel, milk sorbet, marscapone

Sommelier selection

Vegetarian

BUTTERMILK RICOTTA

kohlrabi, apple salad, nori yuzokosho

Chandon Blanc de Blancs NV, Yarra Valley VIC

ROASTED PUMPKIN

white miso, celeriac gastrique, black rice

Voyager Estate Chenin Blanc 2018, Margaret River WA

HEIRLOOM BEETROOT

horseradish, white balsamic, burnt leeks

Wittmann Riesling Trocken 2017, Rheinhessen GER

JERUSALEM ARTICHOKEs

cheese gnocchi, garlic aioli, vincotto

Stonier Pinot Noir 2019, Mornington Peninsula VIC

POTATO GALLETTE

toasted hemp, pickled mushrooms, caramelized yoghurt

Ministry of Clouds Tempranillo, Grenache 2018, McLaren Vale SA

APPLE AND RHUBARB CRUMBLE

caramel, milk sorbet, marscapone

Sommelier selection

Menu and wines subject to changes