

dinner tasting menu

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o-toro tuna, potato, green goddess, cumquat
duck parfait & rhubarb cannoli
charred pea & stracciatella tart

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summer consommé

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zucchini blossom, scallop mousse, beurre blanc

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murray cod, burnt leek, smoked potato, fish bone sauce

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aged aylesbury duck, duck sausage, blackberry

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malt ice cream, chocolate, macadamia, wattle seed

6 courses | 95 per guest

optional wine pairing | 65 per guest

Menu subject to change based on availability
Vegetarian alternatives available for each course