

2 courses \$65

3 courses \$85

Pixel Bakehouse Sourdough baked by William Pearce
cultured butter

entree

Bangalow Pork farmed by Joe Byrne
okra, apple, Pedro Ximenez

Southern Bluefin Tuna caught by Jake Jacobson
koshihikari rice, tapioca, genmaicha, 3-year-tamari

Heirloom Cauliflower farmed by J & D Berlin
tasty paste, bush tomato, coconut

main

Line Caught Fish caught by Luke Bucholz
sauce barigoule, globe artichoke, broad bean

Waroo Kangaroo hunted by Allen
Davidson plum, heritage beetroots, koji cream, SEQ mole

Root Vegetables farmed by Knoll's Farm
onion, salsa verde, Parmigiano Reggiano

dessert

Honey harvested by Colony
dulce de leche, honeycomb, crème fraîche, blood orange

'3 Cheese Toastie'
Pixel Bakehouse sourdough, black apple

Peach Souffle
vanilla, yuzu, oat cookie
baked to order, please allow 20 minutes