

sample menu – items subject to availability

2 course 70

3 course 85

Bread black garlic butter

entree

Oria Almond Fed Pork raised on Anderlea Farm

Davidson plum sweet and sour, beach banana, pineapple, peppers

Bass Strait Scallop (A) harvested by Stuart Ritchie

shaoxing, samphire, sea grapes, ginger

Char Siu Carrot farmed by the Moffat family

carrot hoisin, leek, horseradish

main

Northern Rivers Duck farmed by Jeremy Cruickshank

foie gras, turnip, onion, finger lime

Line Caught Fish (A) from Daniel Fleming

Szechuan sweet chilli, koji rice, pork floss, kipfler potato

Kabocha Pumpkin farmed by Falls Farm

mushrooms, warrigal greens, almonds

Black Angus Scotch Fillet farmed at the Rangers Valley Cattle Station

fragrant char siu, eggplant, broccolini typhoon

40 supplement

dessert

Brillat Savarin from the Studd Family Collection

black apple, brik pastry, walnut

Pineapple farmed by Boteo Farm

coconut, caramel, aged spiced rum

Apple farmed by David Sutton

meringue, vanilla, miso

Palette Souffle

flavours of black forest

baked to order, please allow 20 minutes

please notify us if you have any allergies or dietary requirements

Seafood Origin Label: (A) Australia (I) Imported (M) Mixed