



CHEFS SAMPLE SELECTION

Dinner | \$80 per person

FOR THE TABLE

Taramasalata, taro, green olive

Charred carrots, macadamia, marigold

Mussels, hashbrown, whipped garlic

Slow-cooked pumpkin, labneh, tomato, seeds

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Fish of the day, beans, artichoke, mustard greens

or

Market steak, charred spring onion, curry butter | + 10 pp

Farm greens, garlic butter

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Whipped chocolate, sour plum, fennel, macadamia

Add-ons

Four course local wine pairings | + 40 pp

Spent grain rye bread, sesame, yogurt butter | + 6 pp

Grumpy Grandma's olives, chilli, lemon, garlic, bay leaves | 12

Freshly shucked oysters | 6.5