



### One

Sashimi of blue mackerel,  
smoked eel flowers, sea scallops, pickled apple, nasturtiums

Salad of rhubarb, endive,  
beetroot, purple carrot, rosa radish, kohlrabi, goat's curd, pomegranate molasses, violet

Poached native freshwater marron,  
young almonds, bergamot marmalade, grapefruit, green mango, elder, chamomile

Mud crab congee, fresh palm heart,  
Hand shelled mud crab, Chinese inspired split rice porridge

### Two

Gentle braise of French breakfast radishes, prawns, octopus, diamond shell clams,  
pink turnips, young garlic custard

Slow cooked coturnix quail breast, stone ground semolina enriched with Alba truffle butter,  
buckwheat, farro, walnuts, pumpernickel, malt

Smoked and confit pig cheek,  
shiitake, shaved scallop, Jerusalem artichoke, juniper, bay

Organic heirloom carrots,  
cumin, fennel & celery seeds, comté-infused curd, almonds, quinoa

Tiger flathead line caught in Tasmania,  
salt cured wild oyster cream,  
black lipped abalone, ice plant, sea cabbage, warrigal greens

### Three

Tasmanian trumpeter,  
organic white carrots, bronze fennel, garlic flowers, native muntries, golden purslane

Squab, black eggplant puree,  
smoked bone marrow, quinoa, cumin, young orach

Berkshire pig jowl,  
maltose crackling, prunes, cauliflower cream, perfumed with prune kernel oil

Poached Wagyu beef,  
oxtail, morel, black pudding, farro, buckwheat, hazelnut, ezekiel

Risotto made from Acquerello rice,  
enriched with rice germ, truffle, white asparagus cream

### Four

Organic fraise du bois, gooseberries,  
almonds, rose, coconut, vanilla

Ewe's milk ice-cream, caramel, roasted walnuts, prune,  
Pedro Ximénez, chocolate bark, pulled toffee, vanilla milk skin

Quay's  
Eight texture chocolate cake

White nectarine snow egg

A selection of cheese,  
raisin and walnut sourdough

**Menu \$165 per person**