



Tasting Menu

Raw, native freshwater marron,
young almonds, bergamot marmalade,
pomelo, green mango, elder, chamomile

Mud crab congee,
fresh palm heart

Gently poached southern rock lobster,
hand caught Tasmanian squid,
golden tapioca, lobster velvet

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

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

David Blackmore's full blood Wagyu,
bitter chocolate black pudding,
oxtail consommé

White nectarine snow egg

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

Coffee, Tea Petits Fours

Tasting Menu \$220 per person
Optional accompanying wines \$90 per person
Optional accompanying premium wines \$190 per person

Tasting menu available 12pm - 2pm & 6pm - 9pm