



3-course a la carte \$65 | 5-course degustation \$99

Beef bò tái chanh

lime, herbs, peanuts

Squid fettucini

bondashi, bottarga

Grilled asparagus

lemon snow, orange blossom

Mushroom agnolotti

shiitake, black pepper

Confit duck leg

tabini, green pistachio

Kutjera kangaroo

sweet potato, bush tomato

Broccoli

macadamia, lemon

Jerusalem artichoke

whipped garlic, dashi jus

Rhubarb tart

sheep milk yoghurt, lemon grass ice cream

Honeycomb parfait

mountain pepper berry, milk snow

Selection of cheeses - \$8

rotating selection of local and international cheese