

six-course seasonal tasting menu 135pp (*whole table only*)

wine pairing + 115pp

*baked sourdough, butter*

*anchovy donut & black olive*

*wine pairing* nv taittinger 'réserve brut' champagne, reims, fra

*kingfish crudo, smoked bone dressing, almond, apple, kohlrabi (add caviar +20)*

*wine pairing* 2018 crawford river riesling, henty, vic

*coal roasted market fish, barbecued lettuce, seaweed beurre blanc, tobiko*

*wine pairing* 2022 benjamin leroux aligoté, burgundy, fra

*stuffed lamb leg, herb crumb, merguez, summer vegetables, bitter leaves*

*wine pairing* 2022 koomilya shiraz, mclaren vale, sa

*upgrade* 2022 swinney 'farvie' syrah, frankland river, wa (+20)

*black garlic rye, english cloth-bound cheddar, fig leaf syrup*

*burnt honey tart, earl grey cream, buckwheat*

*wine pairing* 2022 château closiot, barsac cuvée bonneau, sauterens, bordeaux, fra