



## Tasting Menu

Smoked eel & sea scallop pearl, horseradish

Salad of pink turnips & breakfast radishes,  
violets, olives, pine resin, balsamico

Gentle braise of pearl oyster,  
Southern rock lobster, shaved squid,  
tapioca, lettuce heart, oyster cream, pea flowers

Butter poached coturnix quail breast,  
chestnuts, truffle, bitter chocolate black pudding,  
milk skin, walnuts

Poached Blackmore wagyu fillet,  
Tasmanian wasabi, morels

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

Guava snow egg

Preserved wild cherry compote,  
coconut cream, chuao chocolate crumble,  
milk meringue crystals,

Coffee, Tea Petits Fours

Tasting Menu \$210 per person  
Optional accompanying wines \$90 per person  
Optional accompanying premium wines \$190 per person

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