



Tasting menu 95pp / Wine flight 65pp

Snacks

Salanova lettuce, pear, pecorino, walnut

Smoked apple, saltbush, pork skin

Duck ham, riberry, beetroot, mountain pepper

Gazander oysters, charred cucumber, bonito

Pork head, ginger plums, blackberry, cured egg yolk

Wild caught mullet, fermented cumquat, broccoli, pickled lettuce

Lamb neck, freekah, onion caramel, parsley cream, quince, barilla

Quince, whipped coconut, honeycomb, lemon verbena

70% bitter chocolate, natal plums, toasted malt, puffed rice

Additional cheese course \$10 per person