

Bread with native oil 3 p/p
v\ve\gfo\df

Australian spiced olives 6
v\ve\gf\df

Brussels sprouts. fried halves with smoked wattle seed aioli 9
v\ve\gf

Fried whitebait, tzatziki, grilled lemon cheek 12
-

Duck parfait, fig gelle, shallot jam, crostini, quangdong oil 15
v\gf

Gravlax, olive soil, swede turnip salad, radish, dill oil, aniseed myrtle cream 17
gfo

Baked brie, candied walnuts, roasted pear, fresh honeycomb, crostini 26
v\gfo

Octopus carpaccio, pickled tentacles, wild limes, ice plant, baby pig face 19
gf

Carrot varieties, honeycombed purée, tahini yogurt, nigella seeds, fresh honeycomb 19
v\gf

Beetroots, baby roasted, pickled, coffee crushed, fresh candy stripe, goat's curd 19
v\veo\gf

Pumpkin textures, grilled ironbark, whipped feta, leek ash, saltbush dukka 17
v\veo\gf

Mushroom pannacotta, mushroom varieties, lemon aspin salsa verde, bunya nut puree 18
v\gf

Pork cheeks, celeriac purée, fig, speck jam, pork scratchings 20
gf

Salmon confit, 42" poached, crisp potato bake, crushed peas, radish, dill 24
gf

Duck breast, parsnip purée, quandong, mango, shallot salsa, duck jus 24
gf

Kangaroo filet, bush yam purée, warrigal pestu, bush tomato chutney, macadamia crumb 24
gf