

Feed Me - let the chefs take you on a journey of flavours and dishes.  
Sit back, relax & let our team spoil you. 80pp / 90pp with dessert.

### SNACKS

Honey and spelt cob loaf • black garlic butter  
Mt. Zero mixed olives  
Manganji Kyoto peppers • Master Craftsman rice vinegar  
Smokey Bay oyster • apple • dill • wild fennel  
Tempura enoki mushroom • lemon myrtle miso • garlic  
Raw beef • potato • horseradish • aioli  
Garfish paupiette • Meyer lemon kosho

### SMALLS

Ramarro Farm tomatoes • pepita agrodolce • harissa  
Kombu cured mackerel • turnip • buttermilk dashi • sunrise lime • lovage  
Mountain pepper spiced quail • kalamansi • blood plum • leek • currant  
Heirloom cucumber • young ginger • jalapeño • curds • river mint

### SUBSTANTIAL

Confit butternut pumpkin • furikake • whipped tofu • black bean miso  
Glazed pork collar • desert lime mustard • green plum • lions mane  
350g MB5 Wagyu rump cap • fermented mushroom • smoked tallow  
Baby pink snapper • safflower & fingerlime sauce • sorrel

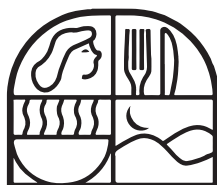
### SIDES

Hand picked beans • black garlic • cashew • soy  
Dressed Ramarro Farm leaves  
Kestrel potatoes • chicken sauce

### SWEETS

Rum compressed watermelon • raspberry • cultured coconut cream  
Lacto peach & caramel ice-cream • rosemary • brown butter  
Dark chocolate • madeira • wattleseed tart

*This menu is a sample only, we source different ingredients weekly depending on what is pulled from the ground, caught at sea and farmed locally.*



**LOCAVORE**