

Feed Me - let the chefs take you on a journey of flavours and dishes, this is designed to sit back, relax and let our team spoil you. 75pp / 85 with dessert.

SNACKS

Spelt and honey cob loaf • roasted garlic butter	10
Salumi plate	21
<i>San Daniele 20mth • Grass Fed Bresaola • Wild Venison & Gin Botanicals • Mild Sopressa</i>	
Mount zero olives	7
Smoked Yarra valley caviar cigar • confit shallot cream	8ea
Market oyster • rhubarb and vermouth mignonette	6ea
Sobrasada • leatherwood honey • thyme • onion	6ea
Raw beef • pommes anna • black garlic • horseradish	6ea

SMALLS

Kingfish • miso Macha • sunrise lime • bergamot ponzu • guajillo	22
Burrata • burnt leek and kombu salt	19
Asparagus • fennel mustard • grapefruit	19
Lamb ribs • sherry native oregano vinaigrette • anchovy toum	23

SUBSTANTIAL

300gm Black angus rump cap • smoked tallow • fermented mushroom	48
Market fish grilled over coals • saffron tarator • zouhg butter	40
Sugarloaf cabbage charred with our miso • young tamari yoghurt • furikake • gold raisin	30

SIDES

King Edward potato's • chicken sauce	14
BBQ carrots • smoked labneh • Aleppo granola • burnt blood orange	14
Dressed Ramarro farm leaves	12

SWEETS

Strawberry gum parfait • white chocolate • macadamia • Geraldton wax • yuzu	18
Dark chocolate • madeira • smoked hazelnut tart	18



LOCAVORE