



## Tasting Menu

Oyster, sea parsley, blood lime  
Smoked eel, cucumber, dill  
Pippies, buttermilk, samphire

Crab, apple, finger lime, Atherton almond

Fish of the day, mussel & roe, saltbush

Yumbah abalone, smoked eel, shiitake, roasted sea lettuce

Great Ocean Road duck, radicchio, sandalwood nuts, sunrise lime

Sher Wagyu, black fungus, black garlic, samphire, native currants

Tower Hill apple, lemon myrtle, finger lime

Burnt marshmallow, desert lime, Davidson plum

Paper bark, Daintree chocolate, native nuts, wattleseed caramel

\$150 per person with matching wine \$250 per person  
(available for the whole table only – food only)

## 5 Course

Oyster, sea parsley, blood lime  
Pippies, buttermilk, samphire

Crab, apple, finger lime, Atherton almond

Fish of the day, mussel & roe, saltbush

Yumbah abalone, smoked eel, shiitake, roasted sea lettuce

Local lamb, eggplant, warrigal greens, feta

Burnt Marshmallow, desert lime, Davidson plum

\$110 per person with matching wine \$180 per person  
(available for the whole table only – food only)

## Entrée

Crab, apple, finger lime, Atherton almond 28

Surf & Turf (vegetarian) 24

Yumbah abalone, smoked eel, shiitake, roasted sea lettuce 30

Kangaroo tartare, Jerusalem artichoke, pickled native berries 25

## Main

Fish of the day, mussel & roe, saltbush, smoked potato 40

Great Ocean Road duck, radicchio, sandalwood nuts, sunrise lime 40

Local lamb, eggplant, warrigal greens, feta 39

Sher Wagyu Rump Cap 9+, black fungus, black garlic, samphire 47

## Sides

Grilled Cos lettuce, horseradish, nuts & grains 12

Roast Cauliflower & cheese 12

## Dessert

Tower Hill apples, lemon myrtle, finger lime 15

Burnt Marshmallow, desert lime, Davidson plum 17

Paper bark, Daintree chocolate, native nuts, wattleseed caramel 18

Selection of Australian Cheese 29