



Tasting Menu

Oyster, sea parsley, blood lime
Duck parfait, Sandalwood nuts, Mountain Pepper berry
Pippies, buttermilk, samphire

Crab, macadamia, Davidson plum, finger lime

Fish of the day, mussel & roe, saltbush

Yumbah abalone, smoked eel, shiitake, roasted sea lettuce

Great Ocean Road duck, quince, sunrise lime, native thyme

Sher Wagyu, mushrooms, celeriac, samphire

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 \$260 per person
(available for the whole table only – food only)

5 Course

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

Crab, macadamia, Davidson plum, finger lime

Fish of the day, mussel & roe, saltbush

Yumbah abalone, smoked eel, shiitake, roasted sea lettuce

Local lamb, eggplant, warrigal greens, feta, wattleseed

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, macadamia, Davidson plum, finger lime 29

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, quince, sunrise lime, native thyme 41

Local lamb, eggplant, warrigal greens, feta 39

Sher Wagyu Rump Cap 9+, mushrooms, celeriac, samphire 47

Sides

Grilled Cos lettuce, horseradish, nuts & grains 12

Roast Cauliflower & cheese 13

Dessert

Tower Hill apples, lemon myrtle, finger lime 15

Burnt Marshmallow, desert lime, Davidson plum 18

Paper bark, Daintree chocolate, native nuts, wattleseed caramel 19

Selection of Australian Cheese 29

* No al la carte available on Saturday night