



Tasting Menu

Native Oyster, sea parsley, blood lime
Smoked eel
Scallops, roe, native limes
Kangaroo tartare

Potato, mussel, roe, saltbush

Calamari, ink, coastal herbs & flowers

Blue eye, macadamia, finger lime, Davidson plum, karkalla

Yumbah abalone, smoked eel, shiitake, roasted sea lettuce

Great ocean road duck, sandalwood nut, quandong, sunrise lime

Sher Wagyu, fermented garlic, king brown mushroom, samphire

Burnt marshmallow, desert lime, davidson plum

Daintree chocolate, native nuts, coconut, wattleseed caramel

\$165 per person with matching wine \$260 per person



5 Course

Oyster, sea parsley, blood lime
Scallops, roe, native limes

Calamari, ink, coastal herbs & flowers

Blue eye, macadamia, finger lime, Davidson plum, karkalla

Yumbah abalone, smoked eel, shiitake, roasted sea lettuce

Sher Wagyu, fermented garlic, king brown mushroom, samphire

Burnt Marshmallow, desert lime, davidson plum

\$110 per person with matching wine \$180 per person

Open Tuesday – Saturday From 6pm
www.fenportfairy.com.au

phone: 03 5568 3229
Instagram: fen_restaurant_port_fairy



The Age Good Food Guide 2017 16/20