

à la carte

sprout sourdough, cultured butter 5ea

w.a alban rock oyster, blood orange, campari 6ea

"muse" wagyu tartare tartlet, falls farm beets, pickled walnut 12ea

"petuna" ocean trout crudo, fig leaf and yuzu dressing 26

grilled southern calamari, green tomato harissa, quince 26

spencer gulf kingfish, koji pickle, clam pil pil, curry oil 44

"icon" wagyu petit tender, ms 6-7, mushroom, black garlic vinegar 50

"margra" lamb collar, gremolata, walnuts, split jus 45

"bangalow" pork belly, figs, caper sauce 45

1.2kg "scot of the south" rib, peppercorn jus 160

shoestring fries, tomato vinegar and koji salt 15

oak leaf lettuce, roasted yeast dressing, pepitas 15

falls farm cherry tomatoes, ricotta salata, shiso dressing 15

chef's sample menus *'whole table only*

\$85pp

sprout sourdough, cultured butter

w.a alban rock oyster, blood orange, campari

"tassal" salmon crudo, fig leaf and yuzu dressing

"icon" wagyu petit tender, mushroom, black garlic vinegar

shoestring fries, tomato vinegar, koji salt

oak leaf lettuce, roast yeast dressing, smoked pepitas

corsican cheesecake, passionfruit, malt caramel

\$120pp

sprout sourdough, cultured butter

w.a alban creek rock oyster, blood orange, campari

"muse" wagyu tartare tartlet, falls farm beets, pickled walnut

"tassal" salmon crudo, fig leaf and yuzu dressing

"spencer gulf" kingfish, pickle, clam pil pil, curry oil

oak leaf lettuce, roast yeast dressing, smoked pepitas

"margra" lamb collar, gremolata, walnuts, jus

falls farm cherry tomatoes, ricotta salata, shiso dressing

"icon" wagyu petit tender, mushroom, black garlic vinegar

shoestring fries, tomato vinegar, koji salt

corsican cheesecake, passionfruit, malt caramel