

two-course 65

three-course 75

sprout sourdough, meander valley butter 5ea

"gary rodley" tathra rock oyster, blood orange, campari 7ea

scallop ceviche, fresh peach, lardo, nigella 10ea

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

"petuna" ocean trout crudo, yuzu and fig leaf oil, aleppo pepper 26

lobster mousse, "falls farm" zucchini flowers, squid ink 26

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

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

"magra" lamb saddle, gremolata, walnuts, split jus 45

"bangalow" pork tomahawk, figs, caper sauce 45

1kg "scot of the south" rib, peppercorn jus 140

whole roasted john dory, garlic chives, meyer lemon 65

shoestring fries, tomato vinegar and koji salt 15

oak leaf lettuce, roasted yeast dressing, pepitas 15

heirloom cherry tomatoes, ricotta salata, shiso dressing 15

"falls farm" golfball carrots, labna, curry leaves 15

corsican cheesecake, passionfruit, malt caramel 15

orange curd, whipped mascarpone, white chocolate, buckwheat 15

parmesan sanga, fig, falls farm honey 15

chef's sample menus