



Menu

Natural Tasmanian Oysters, Lime, Fermented Chilli, Ginger soy <i>gf df</i>	15/27/48
Yellowfin Tuna Ceviche, Nam Jim, Coconut, Avocado, Cucumber <i>gf df</i>	24
Morcilla, Stracciatella, Watermelon, Tomato, Zucchini, Almond <i>vor gf dfor</i>	18
Pea Wonton, Soy Brown Butter, Shimeji, Pecan, Chevrano <i>v dfor</i>	20/30
Fried Brisbane Valley Quail, Kimchi, Corn, Daikon <i>gf df</i>	21
Rockmelon, Summer Squash, Rice Paper, Tofu <i>v gf df</i>	16
BBQ Broccoli, Smoked Yogurt, Chilli Oil, Maple, Peanut <i>v gf dfor</i>	15
Fried Kipfler Potatoes, Honey, Tamari, Sesame, Green Onion <i>v gf df</i>	12
Char Siu Kangaroo, Pumpkin, Currants, Pepita <i>gf df</i>	36
Hot Smoked Ocean Trout, Ponzu, Enoki, Apple, Radish <i>gf df</i>	38
Coal Roasted Cabbage, Green Goddess, Hazelnut, Beetroot <i>v gf df</i>	30
Market Beef, Cauliflower, Spring onion, Celeriac, Veal Jus <i>gf df</i>	POA
Chocolate, Strawberry, Coconut <i>gf df</i>	14
Earl Grey Panna Cotta, White Peach, Raspberry, Almond <i>gf df</i>	14
'The Malt Brownie' Smoked Miso Caramel, Fig, Honeycomb	15



6 Course Tastings

Omnivore

Yellowfin Tuna Ceviche, Nam Jim, Coconut, Avocado, Cucumber
NV Pizzini Prosecco, King Valley Vic or NV Champagne Collet, France

Pea Wonton, Soy Brown Butter, Shimeji, Pecan, Chevrano
2020 Unico Zelo, Alluvium Fiano, Adelaide Hills SA

Morcilla, Stracciatella, Watermelon, Tomato, Zucchini, Almond
2018 La Violetta, Ye-Ye, Grise, Great Southern WA

Fried Brisbane Valley Quail, Kimchi, Corn, Daikon
2019 Foradori 'Unlitro' GSM, Tuscany Italy

Char Siu Kangaroo, Pumpkin, Currants, Pepita
2019 Clyde Park 'Locale' Pinot Noir, Geelong Vic

Chocolate, Strawberry, Coconut
Barrel Aged Cherry Old-Fashioned

Vegetarian

Rockmelon, Summer Squash, Rice Paper, Tofu
NV Pizzini Prosecco, King Valley Vic or NV Champagne Collet, France

Pea Wonton, Smoked Soy Brown Butter, Shimeji, Pecan, Goats Cheese
2020 Unico Zelo, Alluvium Fiano, Adelaide Hills SA

Stracciatella, Watermelon, Tomato, Zucchini, Almond
2018 La Violetta, Ye-Ye, Grise, Great Southern WA

Coal Roasted Cabbage, Green Goddess, Hazlenut, Beetroot
2019 Foradori 'Unlitro' GSM, Tuscany Italy

Japanese Pumpkin, Burnt Apple Hoisin, Currants, Pepita, Galotyri
2019 Clyde Park 'Locale' Pinot Noir, Geelong Vic

Chocolate, Strawberry, Coconut
Barrel Aged Cherry Old-Fashioned

Menu 89pp

Paired Beverages: 49pp

Collet NV Champagne Upgrade \$10