



Menu

<i>Natural Oyster, Ginger Soy, Spring Onion Oil, Lime</i> gf df	5ea
<i>Roasted Oyster, Smoked Butter, Beef Jus, Lemon</i> gf	6ea
<i>House Croquettes (Ask your server for today's special)</i>	8
<i>Coal Roasted King Brown Mushroom Skewers, Goma Dare, Furikake</i> v gf df	12
<i>Kangaroo Tartare, Fermented Chilli, Egg Yolk, Wattle Seed, Sourdough</i> df	14
<i>Tasmanian Ocean Trout Sashimi, Granny Smith, Daikon, Wasabi</i> gf df	22
<i>Spanner Crab, Heirloom Tomato, Fried Bread, Silken Tofu, Orange Kosho</i> vor gfor df	24
<i>Nepalese Fried Brisbane Valley Quail, Smoked Yoghurt, Green Tomato Chutney</i> v gf dfor	21/39
<i>Broccoli Wontons, Black Vinegar, Macadamia, Farm House Cheddar</i> v dfor	21/35
<i>Organic Pork Collar, Rhubarb, Bok Choy, Rice Paper</i> gf df	38
<i>Japanese Pumpkin, Currants, Pepita, Saltbush, Galotyri</i> v gf dfor	32
<i>Maple Roasted Duck Leg, Organic Carrot, Fennel, Burnt Apple Hoisin</i> gf df	38
<i>MB6+ Wagyu Beef Brisket, Celeriac Soubise, Broccolini, Miso Mustard</i> gf df	49
<i>Mirbelia Organic Greens, Pecan, Balsamic Soy</i> v gf df	10
<i>Grilled Asparagus, Stracciatella, Hazelnut, Cured Egg Yolk</i> v gf	18
<i>Crispy Chats, Black Garlic Truffle Mayo, Shiitake</i> v gf df	14
<i>Strawberry Gelato, Strawberry Gum, Coconut, Macadamia</i> gf df	14
<i>Earl Grey Panna Cotta, Rhubarb, Raspberry, Almond</i> gf df	14
<i>'The Malt Brownie' Smoked Miso Caramel, Roasted Pear, Honeycomb</i>	15

6 Course Tasting

Omnivore

*Kangaroo Tartare, Fermented Chilli, Egg Yolk, Wattle Seed, Sourdough
NV Pizzini Prosecco, King Valley Vic or NV Champagne Collet, France*

*Broccoli Wontons, Black Vinegar, Macadamia, Farm House Cheddar
2020 Rabbit Ranch, Pinot Gris, Central Otago NZ*

*Spanner Crab, Heirloom Tomato, Silken Tofu, Fried Bread, Orange Kosho
2021 Dormilon, 'Orenji' Skin Contact White, Margaret River WA*

*Nepalese Fried Brisbane Valley Quail, Smoked Yoghurt, Green Tomato Chutney
2020 Aphelion Grenache, McLaren Vale SA*

*Organic Pork Collar, Rhubarb, Bok Choy, Rice Paper
2017 Bass Line, Shiraz, Barossa Valley SA*

*Strawberry Gelato, Strawberry Gum, Coconut, Macadamia
Rose Tinted Glasses*

Blanco Tequila, Smoked Strawberry Cordial, Sweet Vermouth, Lillet, Coconut Water

Vegetarian

*Coal Roasted King Brown Mushroom Skewer, Goma Dare, Furikake
NV Pizzini Prosecco, King Valley Vic or NV Champagne Collet, France*

*Broccoli Wontons, Black Vinegar, Macadamia, Farm House Cheddar
2020 Rabbit Ranch, Pinot Gris, Central Otago NZ*

*Heirloom Tomato, Fried Bread, Silken Tofu, Orange Kosho
2021 Dormilon, 'Orenji' Skin Contact White, Margaret River WA*

*Grilled Asparagus, Stracciatella, Hazelnut, Cured Egg Yolk
2020 Aphelion Grenache, McLaren Vale SA*

*Japanese Pumpkin, Currants, Pepita, Saltbush, Galotyri
2017 Bass Line, Shiraz, Barossa Valley SA*

*Strawberry Gelato, Strawberry Gum, Coconut, Macadamia
Rose Tinted Glasses*

Blanco Tequila, Smoked Strawberry Cordial, Sweet Vermouth, Lillet, Coconut Water

Menu 89pp

Paired Beverages: 49pp, Collet NV Champagne Upgrade \$10