

Week 102 menu

Here now: radish, brassicas, truffle, rhubarb

Lemon myrtle sourdough and house cultured butter	6
Kitchen cures and preserves plate	32
Ramarro farm radish crudité, miso bagna cauda	18
Mushroom parfait, king oyster mushrooms, mushroom broth	19
Stone ground crumpet, cured ocean trout, yoghurt, truffle, and honey	21
Roast broccoli, chilli, garlic, sherry dressing	18
Pan fried gnocchi, prosciutto crumb, peas, parmesan	29
Ramarro sugar loaf cabbage, pumpkin, farro, and Stracciatella	31
Hazeldene chicken, heirloom cauliflower, glazed eschallot, jus gras	38
Paroo kangaroo fillet, Ramarro beetroot, pepitas, Mt pepper	40
Baked lemon tart, Chantilly cream	18
Choc nemesis, anise chocolate mousse, croquant, fennel	18
Ice-cream or sorbet	5
Cheese plate and accompaniments	32

Feed me menu

\$65/person four courses

\$85/person six courses (includes sweet course)

Choose either four or six courses designed by the kitchen with all dietary needs taken into consideration. Dishes will be based on dining room menu, but not limited to. Variations of dishes could appear in Feed Me menu.

Matched wines

\$55/person four courses

\$70/person six courses

Let us match wines to your feed me menu, all you need to do is sit back and enjoy!

Dietary requirements are part of the restaurant lexicon please inform your waiter of any needs.
