

**Here now:** radish, brassicas, truffle, lemon

Organic stoneground sourdough and house cultured butter	6
Kitchen cures and preserves plate	34
Ramarro farm radish crudité, yuzu koshu emulsion	21
Carrots, goats curd, Buxton truffle honey, parsley puree, soft herbs	21
Kingfish, buttermilk, lime, kohlrabi, fennel	23
Jerusalem artichoke, harissa, cumin salt	22
Pan fried gnocchi, broccoli, almonds, pecorino	29
Pepper sauce custard, Monbulk mushrooms, nori emulsion	32
Smoked chicken breast, roasted buckwheat, avgomolano, soft herbs	39
Victorian beef short rib, Ramarro beetroot, eschallot, jus	40
Salted caramel, pecan pie, tonka bean Chantilly	19
Chocolate brownie ice cream sandwich, orange, chocolate mousse	19
Ice-cream or sorbet	5
Cheese plate and accompaniments	34

### Feed me menu

\$75/person four courses

\$95/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

\$60/person four courses

\$75/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.*

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