

set menu

\$100 per person

No variations available | Minimum 2 persons

Our Bread.

Coconut ash, malt & molasses butter *

Baked Oyster.

Fermented chilli butter

Hash Brown.

Nduja, guanciale, smoked Yarra Valley caviar *

Raw Wagyu Beef.

Victorian Black Angus, egg yolk, parsnip, pickles, HP sauce

Squid, QLD.

Local line caught, chargrilled, crispy chilli & shallot, ink aioli

Pork Loin Chop, Bangalow NSW.

Lentils, capers, currants, sage, Packham pear

Duck Fat Brussel Sprouts.

Vannella stracciatella, sage & onion *

House Salad.

Young spinach, dried miso, parmesan, truffle & citrus

"VoVo". White chocolate, raspberry coconut, chamomile, burnt meringue

Add ons

Spanner Crab Mayonnaise. Chives, apple, toasted crumpet * (df)	36
Scallop, Shark Bay, WA. XO sauce, fried seaweed, bottarga	10 ea
Painted Crayfish, FNQ. Brown butter, green sauce, lemon (half)	120

*Indicates that the dish or components of the dish contains gluten

df - dairy free | vv - vegan

Advise staff of all dietary requirements

Surcharges:

Groups 10+ adults 10% & Public Holiday 15%

Itemised split bills are not available