



# DINNER

## ENTREE

|                                         |        |
|-----------------------------------------|--------|
| <b>BLUE LAGOON TASSIE GOLD OYSTER</b>   | 6.5 EA |
| WAKAME                                  |        |
| <b>FALLOW DEER RIBS</b>                 | 24     |
| LAST SEASON'S PLUMS - MOLASSES - WATTLE |        |
| <b>CALAMARI</b>                         | 24     |
| PORK & KOMBU BROTH - LARDO - SESAME OIL |        |
| <b>RYE SOURDOUGH</b>                    | 10     |
| WHIPPED KEFIR BUTTER                    |        |
| <b>KOJI GLAZED PUMPKIN</b>              | 22     |
| PARSLEY - KALE                          |        |

## MAINS

|                                                     |    |
|-----------------------------------------------------|----|
| <b>PAPPARDELLE</b>                                  | 28 |
| TASSIE'S FINEST MUSHROOMS - DASHI                   |    |
| <b>WALLABY SHANK</b>                                | 32 |
| BEETROOT & BLACK GARLIC - CHARD - GAME SAUCE        |    |
| <b>MARKET FISH</b>                                  | 38 |
| BUTTERMILK - GERALDTON WAX - FERMENTED ONION PETALS |    |
| <b>CAPE GRIM MB2+ 300G</b>                          | 50 |
| BORDELAISE - CAFE DE PARIS'                         |    |
| <b>SCOTTSDALE PORK RACK</b>                         | 44 |
| FARMHOUSE CHUTNEY - CARROTS                         |    |

## SIDES

|                                            |    |
|--------------------------------------------|----|
| <b>MASH DUTCH CREAMS - BEURRE NOISETTE</b> | 12 |
| <b>BROCCOLINI - SMOKED ALMONDS</b>         | 14 |
| <b>FRIES - TRUFFLE AIOLI</b>               | 9  |

## DESSERT

|                            |    |
|----------------------------|----|
| <b>LEMON MERINGUE TART</b> | 18 |
| <b>BANOFFEE PIE</b>        | 18 |
| <b>AFFOGATO</b>            | 16 |