

Shandong style chicken skin, cashew cream

Smoked eel, foie gras, candied kombu & pink peppercorn

Tasmanian ocean trout, nasturtium, sorrel & ginger white soy cream

Drunken pippies & pickled mussels, aged shaoxing & fennel
Nadeson Collis 'Millesime' Blanc de Blanc, Henty VIC, 2011

Fried bread, charred spring onion & soft curds
Hunter Distillery Ginger Liqueur, Hunter Valley NSW

Skull Island tiger prawn noodles, signature XO
Jim Barry Assyrtiko, Clare Valley SA, 2019

Steamed Murray cod, Paspaley pearl meat, ginger & spring onion
Tolpuddle Chardonnay, Coal River Valley TAS, 2018

Steamed Australian koshikari rice

Dry aged duck breast, duck leg lup cheong, taro mille-feuilles,
cinnamon & star anise sauce
Giaconda 'Estate Vineyard' Pinot Noir, Beechworth VIC, 2018

Baked cheese tart -
L'Artisan extravagant, white chocolate & caramelised whey +8

Mango pudding, coconut & lime sorbet, pomelo & frozen mango

Tea & coffee, petit fours & mignardaise
Fighting Gully Road Petit Manseng Molleaux, Beechworth VIC, 2018

Please inform staff of any dietary requirements or allergies.