

TASTING MENU

TO BEGIN

Baked Uprising sourdough, roasted chicken and chive butter

Terrigal bonito, pickled onion, smoked bonito cream, wild rice, native sunrose (A)
2019 De Iuliis Aged Semillon, Hunter Valley, NSW

Southern Highland mushrooms, potato dumplings, smoked pork broth
2023 Chateau de La Chaize Bourgogne Gamay Noir, Beaujolais, FRA

Aged duck breast, celeriac, Pedro Ximénez, golden raisin butter
2023 Dalrymple Pinot Noir, Pipers Brook, TAS

White Pyrenees lamb rump, butternut pumpkin pepita, miso, roasted onion
Poggio Anima Nero D'Avola, 2023, Sicily, ITA

Tonka bean cream, green apple, French sorrel granita

Brown butter cake, lime curd, finger lime, mint, torched meringue
2022 De Beaurepaire Botrytis Semillon, Rylstone, NSW

\$145 per person

Matching Wines +\$55 per person

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