

MENU

Apple, kirsch & raspberry vinegar

Marinated olives

Leatherjacket & mustard

Fetta, walnut & caper

Crayfish, tomato, leek & shanklish

Brussel sprout, mint & tarator

Basils Farm Blanc de Noir

Red lentils & sauerkraut

Bespoke chorizo, achar & seeded mustard

Babenorek Pinot Noir

Ginger & kaffir lime fermented tea

Lamb shoulder, freekeh & pickled nashi

Sebago & purple potato

Heroes Shiraz

Kiwi fruit, almond cream & fennel seed

Dinny Goonan Semillon

per person | \$70

+ accompanying wines | \$50