

TEMPORADA

chefs set menu 110pp

matching wines 70pp

sample only – subject to change

temporada sourdough, house cultured butter

warm marinated organic olives

sydney rock oysters, merimbula nsw, natural & fermented rhubarb mignonette

charcoal grilled tasmanian scallop, pernod & herb butter

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stracciatella, quince, vadouvan, curry leaf, yoghurt flatbread

charcoal grilled fremantle octopus, squid ink risotto, mallorquina

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charcoal grilled veal chop, braised leeks, tomato & almond salsa

charcoal grilled asparagus, sauce gribiche

bourbon & ginger glazed carrots, walnut tarator

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strawberry & mascarpone sponge cake, wattleseed, cocoa nibs

add ons & extras

jamón serrano, potato galette, rosemary, balsamic 10ea

four cheese tapioca fritter, green harissa 6ea

18 mth comté gruyere, berry's creek riverine blue, seed cracker, guava paste 28