

TEMPORADA

chefs set menu 110pp

matching wines 70pp

temporada sourdough, house cultured butter

warm marinated organic olives

sydney rock oysters, signature oysters batemans bay nsw,
gin & tonic granita, cucumber

four cheese tapioca fritter, salsa verde

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stracciatella, eggplant, baba ganoush, black garlic,
pomegranate & lime dressing

charcoal grilled fremantle octopus, aioli, black vinegar dressing

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charcoal grilled pork chop, braised silver beet, mashed potato,
dragoncello, salted radish

charcoal grilled corn, green harissa, old bay butter, chilli & garlic crunch

braised sugarloaf cabbage, herb & buttermilk dressing, smoked almonds,
cranberries

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jack's mistake, chocolate cake, vanilla cream, rhubarb, hazelnut crunch

add ons & extras

charcoal grilled wagyu tongue skewer, pomegranate glaze,
tahini labneh, pepita crumb 10ea

charcoal grilled scallop, black bean vinaigrette 14ea

18 mth neil's yard montgomery cheddar, berry's creek riverine blue,
seed cracker, guava paste 28

please note a 1.2% surcharge applies for all credit card payments
a 12.5% surcharge applies to public holidays