

Entrée

Freshly shucked Tasmanian Pacific oysters,
served natural or Kilpatrick with lemon cheeks (6)

Crispy-skin Scottsdale pork belly, gochujang + mirin,
pickled celery, black sesame seeds

Hiramasa Kingfish sashimi, pickled wasabi,
horseradish cream, salmon caviar

Mains

Cape Grim eye fillet 180g,
bintje potato galette & truffle béarnaise

Great Southern Pinnacle Scotch Fillet 300g,
bintje potato galette & mixed peppercorn demi-glaze

Baked market fish, salsa verde, freekeh,
macadamia cream

Dessert

Frozen caramel slice, salted hazelnut caramel,
Chocolate soil, tonka bean cream

Lemon tart, cultured cream, honeycomb,
compressed citrus

2 Cheeses, fruit paste, rye lavosh, bread

Please inform your waiter of any allergies or dietary requirements.