

Summer Tasting Menu

5 courses

10x garden's beetroot, macadamia, Main Ridge goat cheese, kombucha pearls

Port Phillip Bay snapper, Dromana mussels, zucchini, Oscietra caviar

Manjimup marron, Datterini tomato, guanciale
Additional dish - \$85 supplement

Strathfield quail, marron bavarois, chicken parfait, turnip

O'Connor short rib, foie gras, green pepper, duck fat onion, Oscietra caviar
Additional dish - \$90 supplement

Roaring Forties lamb, spiced parsnip, confit carrots

Lamington crossed snicker bar

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Five courses 195

Wine pairing
Jamie's wine journey 185

7 courses

10x garden's, beetroot, macadamia, Main Ridge goat cheese, kombucha pearls

Fraser Island spanner crab, horseradish, crispy chicken, Oscietra caviar

Port Phillip Bay snapper, Dromana mussels, zucchini

Manjimup marron, Datterini tomato, guanciale
Additional dish - \$85 supplement

Strathfield quail, marron bavarois, chicken parfait, turnip

O'Connor short rib, foie gras, green pepper, duck fat onion

Roaring Forties lamb, spiced parsnip, confit carrots

Lamington crossed snicker bar

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Seven courses 250

Wine pairing
Jamie's wine journey 250



*Please let us know of any dietary restrictions
10% surcharge applies on Sundays & 15% on Public Holidays*