

6- course tasting menu

yarri sourdough + wulura extra virgin olive oil
today's kitchen snacks

non GnT

wood fired scallop/ vadouvan/ curry leaf
clover hill mv 'pyrenees'

sheep's curd/ broad bean + sunrise lime/ fennel/ za'atar
snake + herring 2024 BLT pinot gris

tuna/ watermelon/ oyster/ tosazu
snake + herring 2022 sabotage riesling

pearl meat/ ajo blanco/ muntries/ marigold + sansho pepper
snake + herring 2022 corduroy chardonnay

pork/ mushroom/ mandarin/ black bean
snake + herring 2024 wide open road pinot noir

'neapolitan'
hibiscus rosé spritz

\$165 pp
add our wine pairing suggestion \$84 pp