

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'

heirloom tomatoes/ sheep's curd/ hazelnut/ px
snake + herring 2024 BLT pinot gris

cuttlefish/ xo/ casarecce/ thai basil
snake + herring 2022 tough love chardonnay

duck/ nectarine/ szechuan + chilli/ bitter leaves
snake + herring 2022 at first sight grenache

lamb/ pepperonata/ anchovy/ saltbush
snake + herring 2017 redemption syrah

dulcey/ salted caramel/ passion fruit/ macadamia
juniper 2024 cane cut riesling

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

card surcharge debit 1-1.2% credit 1.5%