

6- course tasting menu

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

non GnT

wood grilled marron/ harissa butter/ sunrise lime/ succulents
clover hill mv 'pyrenees'

baby gem/ green goddess/ cashew/ furikake
snake + herring 2024 BLT pinot gris

sake-cured scallops/ rockmelon/ muntries/ yuzu kosho
snake + herring 2022 sabotage riesling

kangaroo/ curd/ fig/ blood lime
snake + herring

lamb/ pepperonata/ anchovy/ saltbush
snake + herring 2022 business time syrah

plum/ mascarpone/ lemon myrtle/ liquorice
juniper 2024 cane cut riesling

add our wine pairing suggestion \$84 pp

card surcharge debit 1-1.2% credit 1.5-2.5%

