6- course tasting menu $165pp

yarri sourdough + wulura extra virgin olive oil

today’s kitchen snacks

*non GnT*

scallop stuffed chicken wing/ persimmon

*sidewood 2017 ‘chloe’ cuvée*

rainbow trout/ beetroot/ saltbush ranch

*snake + herring 2022 sabotage riesling*

burnt cabbage/ miso + yuzu kosho/ furikake

*snake + herring 2023 tough love chardonnay*

wood grilled prawn/ vadouvan/ blood lime/ curry leaf

*snake + herring 2024 wide open road pinot noir*

sirloin/ celeriac/ green peppercorn/ cognac

*snake + herring 2022 outshined cabernet sauvignon*

hazelnut/ wattleseed/ rhubarb/ yoghurt

*juniper 2024 cane cut riesling*

add our wine pairing suggestion $84 pp

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