

## 6- course tasting menu

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

wood-grilled wa scallop/ ssamjang/ sunrise lime  
*la cache 2014 sparkling rose*

wa octopus/ sobrasada/ rouille/ green olive  
*snake + herring 2025 bizarre love triangle pinot gris*

burnt cabbage/ macadamia/ miso/ szechuan  
*snake + herring 2024 tough love chardonnay*

rabbit + chicken terrine/ celeriac/ frisee + soft herbs  
*snake + herring 2023 at first sight grenache*

duck/ black barley/ plum  
*thunderstone 2024 pinot noir*

hazelnut/ persimmon/ buttermilk/ olive oil  
*juniper 2024 cane cut riesling*

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

card surcharge debit/credit 1.5% amex 2.3%  
sunday surcharge 10%