

6- course tasting menu \$175pp

yarri sourdough + wulura extra virgin olive oil
today's kitchen snacks
no regrets spritz

wood grilled tiger prawn/ nduja/ saltbush
la cache 2014 sparkling rose

wa kingfish/ cucumber/ eggplant/ grapefruit/ kosho
snake + herring 2025 bizarre love triangle pinot gris

strozzapreti/ zucchini/ duck ham/ ricotta/ black truffle
snake + herring 2024 tough love chardonnay

jerusalem artichoke/ yoghurt/ fennel/ honey
snake + herring 2024 wide open road pinot noir

pork collar/ celeriac/ quince/ mustard
snake + herring 2022 business time syrah

smoked chocolate/ honey myrtle/ bee pollen
juniper 2024 cane cut riesling

add our wine pairing suggestion \$84 pp

card surcharge debit/credit 1.5% amex 2.3%