

SAMPLE - 6 - course tasting menu \$175pp

yarri sourdough + wulura extra virgin olive oil
today's kitchen snacks
fraser gallop 2026 ice pressed chardonnay

wood grilled marron/ nduja/ saltbush
la cache 2014 sparkling rose

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

asparagus/ peppi curd/ blueberries/ spiced almond
snake + herring 2024 wide open road pinot noir

emu/ beetroot/ pepitas/ nettles
snake + herring 2023 at first sight grenache

veal/ mushroom/ borlotti beans/ vin jaune
thunderstone 2024 pinot noir

caramel popcorn/ burnt mandarin/ milo
juniper 2024 cane cut riesling

add our wine pairing suggestion \$84 pp

card surcharge debit/credit 1.5% amex 2.3%