

4 Courses 95
Cheese Course 12

Selection of Snacks

Salmon pastrami
potato, avocado, avruga

Smoked ricotta & celeriac cream
lentil, pickled walnut, quince

Pressed pork belly
soy maple cabbage, wasabi, white onion

Murray cod
smoked cod cream, pippies, leek

Cured duck breast
Jerusalem artichoke, fermented honey, nashi

Pan fried barramundi
ginger sake, cabbage, wild rice

Potato & basil gnocchi
pumpkin, black garlic, buffalo curd

Rosemary Cowra lamb rump
beetroot, sheep yoghurt, mint

Boorowa beef fillet
mushroom xo, carrot, cos

Salted pumpkin caramel
pepita, sesame cracker, pumpkin ice cream

Goat's curd cheesecake
speculaas, mandarin, pear custard

Rye ice cream
quince, cultured cream, beurre noisette

Yuzu curd
wattle seed & tea shortbread, meringue, sorrel

Degustation 130
Cheese Course 12

Matching wines 80

Selection of Snacks

Salmon pastrami
potato, avocado, avruga
2017 Spinifex Rosé
Barossa Valley SA

Yamba prawn
xo, broccolini, cured yolk
2018 Ravensworth Riesling
Canberra District NSW

Pressed pork belly
soy maple cabbage, wasabi, white onion
2016 Alois Lageder Pinot Grigio
Sudtirol-Alto Adige, Italy

Cured duck breast
Jerusalem artichoke, fermented honey, nashi
2017 Long Rail Gully Gamay
Canberra District NSW

Boorowa beef fillet
mushroom xo, carrot, cos
2017 Familiar Creature Mataro
McLaren Vale SA

Or

Cowra lamb rump
beetroot, sheep yoghurt, mint
2017 Mount Majura Rock Block Tempranillo
Canberra District ACT

Rye ice cream
quince, cultured cream, beurre noisette
Barosso Valley Brewing Chocolate Coffee Stout
Barossa Valley SA

Yuzu curd
wattle seed & tea shortbread, meringue, sorrel
Orange Mountain Mountain Ice Viognier
Orange NSW