

4 Courses 95
Cheese Course 12

Selection of Snacks

Braised short rib ragu

potato, carbon, turnips

Hen's egg

pecorino, portobello, horseradish

Pressed pork belly

soy maple cabbage, persimmon, white onion

Murray cod & mussels

tomato, potato, confit leek

Cured duck breast

Jerusalem artichoke, cavolo nero, nashi

Ginger sake barramundi

sugar cabbage, smoked cod, wild rice

Potato & basil gnocchi

pumpkin, black garlic, broccolini

Rosemary Cowra lamb rump

beetroot, sheep's yoghurt, mint

Wagyu beef hanger

mushroom xo, carrot, cos

Optional cheese course

Comte jaffle pickled cauliflower, mustard

Whipped Bouche d'Affinois PX, rye, walnut

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

Braised short rib ragu

potato, carbon, turnips

2018 Spinifex Rosé Barossa Valley SA

Yamba prawn

xo, broccolini, cured yolk

2018 Ravensworth Riesling Canberra District NSW

Murray cod & mussels

tomato, potato, confit leek

2017 Collector Tiger Tiger Chardonnay
Canberra District NSW

Cured duck breast

Jerusalem artichoke, cavolo nero, nashi

2013 Domaine Rogha Crois
Canberra District NSW

Wagyu beef hanger

mushroom xo, carrot, cos

2017 Familiar Creatures Mataro
McLaren Vale SA

Or

Rosemary Cowra lamb rump

beetroot, sheep yoghurt, mint

2017 Mount Majura Rock Block Tempranillo
Canberra District ACT

Coconut snow

cultured cream, cookie, beetroot sorbet

2017 Soumah Brachetto
Yarra Valley VIC

Wild rice pudding

truffle ice cream, PX cherry, buckwheat

Espresso Martini