

**4 Courses 95****Cheese Course 12***Selection of Snacks***Yellowfin tuna tartare**

rye, avruga, yolk, apple

**Eggplant & pumpkin agnolotti**

burnt butter, Persian feta, pine nut

**Slow cooked pork belly**

peach, basil, liquorice

**Hiramasa kingfish**

carrot, coconut, za'atar

**Juniper duck breast**

nettle, fermented blueberry, squash

**South Coast silver dory**

ginger sake, kohlrabi, gai lan

**Charred cauliflower & oyster mushrooms**

macadamia tahini, lemon myrtle, pangrattato

**150-day grain fed beef scotch**

black garlic, wombok, burnt butter potato

**Spiced Cowra lamb rump**

cauliflower, vadouvan, smoked brazil nut

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*Optional cheese course***Taleggio**, honey chestnut, seeds, walnut**Bleu D'Auvergne**, chocolate, cherry

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**Chocolate cremeaux**

almond, mint, chocolate cookie

**Nitro pavlova**

yuzu curd, mango, passionfruit

**Yoghurt mousse**

cucumber, liquorice, speculaas

**Matcha cheesecake**

raspberry, dehydrated chocolate mousse

**Degustation 130****Cheese Course 12****Matching Wines 80***Selection of Snacks***Yellowfin tuna tartare**

rye, avruga, yolk, apple

*2013 Tyrrells HVD Semillon**Hunter Valley NSW***Yamba Prawn**

broccolini, cured egg, xo

*2019 Mada Blanc Gewurtraminer Riesling Pinot Gris**Hilltops & Canberra District NSW***Hiramasa kingfish**

carrot, coconut, za'atar

*2017 Celler del Roure Cullerot Verdil Blanco blend**Valencia Spain***Juniper duck breast**

nettle, fermented blueberry, squash

*2017 Clonakilla Ceoltoiri Grenache Mourvedre Cinsault**Canberra District NSW***Wagyu 8+ sirloin**

black garlic, wombok, burnt butter potato

*2017 Luis Seabra Xisto Illimitado Douro Tinto**Douro Valley Portugal***Yoghurt mousse**

cucumber, liquorice, speculaas

*2019 Mount Majura Remi**Canberra District ACT***Nitro pavlova**

yuzu curd, mango, passionfruit

*2017 Fighting Gully Road Petit Manseng**Beechworth VIC*