

CHEF'S SELECTION

85 per person (min. two people)

house made sourdough, whipped nut brown butter

lamb + rosemary croquette, sherry caramel mayo

chicken liver parfait, apple + cranberry chutney, cornichons sourdough crisps

burrata, pumpkin skin xo, spaghetti squash, bbq onions, smoked almonds, pepitas

wild venison tortellini, chestnut mushrooms, onion puree, parsley, pangrattato

scotch fillet, braised leek + kale, potato, horseradish + pink peppercorn butter, pecorino

roasted pumpkin, lemon coconut yoghurt, pinenuts, sage

shoestring fries | paprika + black cardamom salt

apple terrine, vanilla custard, brandy snap, apple syrup, almonds

WINE PAIRING

classic - ½ pours to start + finish, full pours for entrée + main

48 per person

extended - full pours across all courses

60 per person