

\$79 Chef's Selection

wagyu **pastrami** • ketchup • pickle • puffed rye *
slowly roasted **carrot** • fermented buckwheat • marrow custard
pacific **oyster** warmed over ironbark • smoked fat •
pickled tomato juice
bbq **mussels and clams** • garlic shoots • chilli • sesame •
beach leaves
skull island tiger **prawn** • daikon • verjus • fermented chilli •
seaweed oil
darling downs **wagyu tenderloin** • black garlic • samphire •
confit and dried onion
fire roasted **cauliflower** • cashew curry • coriander •
crispy shallot
jersey cow **brie** • quince • za'atar lavosh *
dark chocolate **tart** • hazelnut • grand marnier • milk gelato *

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matching **wine** \$45 per person

* contains gluten

pony

Split bills welcome with up to 2 payments. Credit card surcharge including Amex of 1%. Diners 2.55%.. * CONTAINS GLUTEN Gluten free (GF) dishes have been created using GF ingredients but we can't guarantee they have been made in a 100% GF environment. Some food items prepared may contain nuts or trace amounts of nuts. Alert your waiter with any concerns.