

Dinner

House Bread seaweed butter, sea salt 4 each V

Whipped Chicken Liver , x Fig vincotto, brick pastry 12/2p

Aburi Scallops sea urchin & truffle butter, finger lime 21

Smoked Cod Cream seaweed cracker, air dried bonito 15

Sake Lees Marinated Spanish Mackerel Collar Australian native spices 19

Grilled Scampi smoked salmon caviar & parsley emulsion 29

Smoked Bonito tamarind, riberry, society garlic flower 22

Fermented Tomato x Cucumber zucchini, feta, globe artichoke 21

Grilled Tasmanian Octopus smoked almond & octopus jus, wild rice 23

Wagyu Beef Carpaccio cured egg yolk, aromatic dashi broth 23 DF

Black Sesame Gnocchi fermented mushroom, whipped herb 17/30 V

Spanish Mackerel dried Sakura prawn & enoki, Asian green 34

Hazeldenes Chicken Breast fermented corn, parsnip, purple carrot 31

Tajima Wagyu MB 9 Beef Flank sichuan pepper, white miso 39

Borrowdale Pork Belly & Fillet apricot, pork crackling 33

Cookie & Creamy Potato wild mushroom, cocoa, rosemary 12 V

Crispy Brussel Sprouts truffle powder, onsen egg, parmesan custard 17 V

Dessert

Salted Dark Chocolate x BBQ Butternut Mr. Black, pepitas 15

Toasted Milk x Hempseed burnt butter, finger lime, golden globe grapes 14

Apple Tart wattle seed ice cream, black berry, salted sable 16

Goat Milk x Rosella Hibiscus berries, crème fraiche, smoked almond 14

Cheese

Tintenbar **Triple cream**, Byron bay, NSW 12

Gorgonzola Dolce, ITL 13

Queso 12 months aged **Manchego**, La Mancha, ES 11

Cheese board with 3 cheese 29

With housemade lavash and seasonal fruits

B.Y.O. Available (Sun-Thu \$6/ Btl, Fri & Sat \$12/Btl)

10% surcharge on public holiday

Seasonal Chef's Selection \$75pp

Please note. The menu for this course is changing day by day based on the fresh produces.

This is a sample.

Matching Wine \$50pp

House bread & Butter

Chicken Livew x **Fig Vincotto** x **Brick Pastry**

Aburi Scallops x **Sea Urchin & Truffle Butter**

Smoked Bonito tamarind, society garlic flower, riberry

Fermented Tomato x Cucumber zucchini, feta, globe artichoke

Spanish Mackerel dried Sakura prawn & enoki, Asian green

Tajima MB 9 Wagyu Beef Flank & Rump sichuan pepper, white miso

Cheese selection with housemade lavash \$25

Hempseed x Apple mascarpone, wattle seed, toasted milk

B.Y.O. Available (Sun-Thu \$6/ Btl, Fri & Sat \$12/Btl)

10% surcharge on public holiday

Prix Fixe 3 Course \$59pp

You can choose one each of Entrée / Main / Dessert or Cheese from below.

Entrée

Smoked Bonito tamarind, riberry, society garlic flower

Fermented Tomato x Cucumber zucchini, feta, globe artichoke

Wagyu Beef Carpaccio cured egg yolk, aromatic dashi broth **DF**

Main

Black Sesame Gnocchi fermented mushroom, whipped herb **V**

Spanish Mackerel dried Sakura prawn & enoki, Asian green **+\$3**

Hazeldenes Chicken Breast fermented corn, parsnip, purple carrot

Tajima MB 9 Wagyu Beef Flank & Rump sichuan pepper, white miso **+\$7**

Dessert or Cheese

Salted Dark Chocolate x BBQ Butternut Mr. Black, pepitas

Toasted Milk x Hempseed burnt butter, finger lime, golden globe grapes

Apple Tart wattle seed ice cream, black berry, salted sable

Goat Milk x Rosella Hibiscus berries, crème fraîche, smoked almond

Tintenbar **Triple cream**, Byron bay, NSW

Fino “Charltons choice” **Buffalo milk blue**, Morningside, QLD

Queso 12 months aged **Manchego**, La Mancha, ES