



GOAT CHEESE BLANC MANGER

fresh + preserved vegetable / pistou

RED GATE FARM QUAIL

sweet corn / farro / porcini / gastrique

CRYSTAL BAY PRAWN

avocado / radish / sea herb / yuzu

LINE CAUGHT BASS GROUPER

artichoke / mussel / saffron / potato

MILKBROOK PORK

loin + belly / fennel / mustard / cherry

RANGER VALLEY WAGYU BEEF

brassica / corned beef / salsa verde

STRAWBERRIES

rhubarb / buttermilk / burnt honey

CHOCOLATE GANACHE

passion fruit / pistachio / puffed rice

CHEESE additional cheese supplementary \$12

condiment / country bread

2 COURSE - 55 PER PERSON

3 COURSE - 65 PER PERSON



EARLY SUMMER MENU

AMUSE BOUCHES

OCEAN TROUT, CONFIT THEN SMOKED

yabby / fennel / tomato / sorrel

RED GATE FARM QUAIL

beetroot / watercress / apple / sherry vinegar

PORT PHILLIP BAY SCALLOP**

artichoke / broccoli agnolotti / porcini

LINE CAUGHT BASS GROUPER

gnocchi / clam / mussel / corn / brown butter

GIPPSLAND FREE RANGE LAMB**

eggplant / olive / farro / red pepper

RANGER VALLEY WAGYU BEEF

potato / onion / asparagus / turnip

CHOCOLATE GANACHE

passion fruit / pistachio / puffed rice

CHEESE**

condiment / country bread

5 COURSE – 85 PER PERSON

8 COURSE – 110 PER PERSON**

TASTING MENU IS NOT FOR SHARING