



Autumn 2018 Tasting Menu

65pp

45pp add matched wines

JERUSALEM ARTICHOKE

Hazelnut, pearl barley, nasturtium, pickle apple

LAKES ENTRANCE OCTOPUS

Chimichurri, smoked kipflers, San Daniele prosciutto

HIGH COUNTRY PORK BELLY

Cauliflower, smoked almonds, pickled grapes, curry oil

OPTIONAL: Add 30pp

WAGYU 100GM

Roasted carrot, tobacco onions, marrow, shallot jus

Pre dessert

NUTELLA BROWNIE

Honeycomb, ganache, apple syrup vinegar, caramel apple ice cream