



Autumn 2018 Tasting Menu

65pp

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

OR

(add 30pp)

BLACK BOARD WAGYU 110GM

Roasted carrot, tobacco onions, marrow & shallot jus

PRE DESSERT SORBET

NUTELLA BROWNIE

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