



A dining experience to be enjoyed by the whole table

**3 shared plates | 60 pp or 85 pp** with matched wines

**5 shared plates | 90 pp or 125 pp** with matched wines

**Long Lunch degustation | 120 pp or 170 pp** with matched wines

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Pt Lincoln kingfish ceviche, smoked chilli, fingerlime, spent sourdough, succulents  
*(DF, Can be GF)*

BBQ asparagus, house haloumi, smoked macadamia, Pauletts honey, rivermint, fig leaf  
*(Vegetarian, GF, Can be Vegan)*

Crumbed lamb terrine, summer leaf salad, alliums, muntries, Pepperberry mustard

Gochujang chicken steam buns, native myrtle hoisin, tea smoked garlic, Aussie 5 spice peanuts  
*(DF, )*

Miso glazed octopus, Sichaun eggplant, summer corn, eucalypt chilli chau  
*(DF, Can be GF)*

Greenslades chicken, pepperleaf potatoes, prawn head pil pil, sea parsley, macadamia romesco  
*(Can be GF, Can be DF, Contains nuts)*

Roasted barramundi, zucchini, charred lemon, rivermint, Geraldton wax  
*(GF)*

Saltbush tortellini, heirloom tomato, warrigal pesto, native thyme  
*(Vegetarian)*

## SWEETS & CHEESE

Pavlova, sunrise lime, mango, rainforest plum *(GF, Can be DF)*

Whipped wattleseed, hazelnuts, caramel popcorn, sourdough, dates *(GF)*

French triple crème, apricots, muntries, walnuts *(Can be GF)*

Affogato | house made vanilla ice cream, cinnamon myrtle damper donut  
Add your favourite | Kahlua | Frangelico | Muscat

*Please advise wait staff of any allergies or dietary requirements. Menu subject to change.  
Please note there is a 10% surcharge on public holidays on all restaurant purchases.*