



First

Cultured Cream, Nasturtium Vinaigrette, Pistachio, Blistered Courgette

Freshwater Crayfish, Autumn Broth, Oyster Mushrooms

Black Rice, Arugula, Savoury Granola, Broad Beans

Goat Tartare, Freekeh, Pine Nuts

Eggplant, Miso Glaze, Furikake - VEGAN

Sourdough, Cultured Butter – 20

Second

Murray Cod, Banana Pepper, Tomato Honey

Wild Venison, Roasted Dates, Brussel Sprouts

Pork Loin, Garden Butter, Silverbeet

Spatchcock, Beurre Noisette, Apricot Tabasco

Beef Rump, Broccoli, Peppercorn

BBQ Spiced Cauliflower, Sweetcorn, Puffed Grains - VEGAN

Sides

Lavender Baked Potatoes, Local Honey, Mustard

Brussel Sprouts, Black Plum Vinegar, Macadamia - VEGAN

Broccolini, Preserved Lemon, Gruyere

Grilled Baby Cos, Gorgonzola, Capers

Third

Bunya Nut Ice-cream, Pumpkin Velouté, Courgette Blossom

Lavender Ice-cream, Strawberry, Almond Sable

Apricot, Puffed Rice, Poppyseed Sorbet

Pear and Ginger Cake, Pine Nut Crème, Rosemary Caramel - VEGAN

Cheese for Two, Few Condiments, Seeded Wafer Biscuit - 30

Two Course 70pp

Three Course 85pp

Sides 13.50p