



12-Micron is inspired by the venue's ethos to celebrate Australian produce, taking the best ingredients and refining them into beautiful dishes. Its namesake is the rare and coveted fine 12-micron wool fibre which, much like an ingredient in the kitchen, is refined into a beautiful garment. This nod to Australian elements is evident in the food, wine, bar and interiors.

The kitchen sources the best Australian ingredients from a range of producers and even a collective of foragers to create a refined but still relaxed menu inspired by the earth, ocean, land and air.

Daily selection of oysters -
Dessert lime, local furikake / 5.5EA

64° Egg, cauliflower, grains / 20

Peas, kohlrabi, seaweed, nasturtium / 21

Kingfish, fennel, jalapeno, finger lime / 25

Kangaroo, Davidsons plum, sourdough, caper / 23



Yam, olive, feta, basil, aniseed myrtle / 20

Jerusalem artichoke, apple, miso, sunflower / 21

Moreton Bay Bug, king prawn, shellfish emulsion / 27

Chicken, corn, potato, soured cream / 25

Pork jowl, black pudding, ribberries, chestnut / 25



Pumpkin, orange, coconut / 26

Mulloway, horseradish, broccoli, almonds / 37

Lamb neck, potato, broad beans / 38

Duck, beetroot, macadamia, alpine pepper / 39

Cape Grim 275g scotch, pasture fed, Tasmania / 49

Seasonal green leaves, lemon myrtle / 12

Tomato, stracciatella, pepperberry / 15

Green beans, lemon aspen, walnuts / 14

Potatoes, toasted milk, garlic, yoghurt / 15



Holy goat skyla- goats milk / 13

Pyengana cheddar - cows milk / 13

Riverine buffalo blue, berries creek - buffalo milk / 13