

Set Menu

3 Courses / 70

2 oysters to start / + 10

Choice of entrée

Kingfish, fennel, jalapeno, finger lime

Pork jowl, black pudding, ribberries, chestnut

Yam, olive, feta, basil, aniseed myrtle

Choice of main

Pumpkin, orange, coconut

Mulloway, horseradish, broccoli, almonds

Lamb neck, potato, broad beans

Choice of dessert

Pavlova, quandong, white chocolate, strawberry

Pineapple sago, coconut, basil, mint

Pyengana Cheddar - cow's milk, apple, plum, lavosh

Please note menu is a guide only and is subject to change based on availability and seasonality.

Dietary requirements can be catered for on request.

Required for groups 12+



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