

Sharing style baked camembert	48
stuffed with truffle and served with fresh baguette	
Oysters	4
natural with fingerlime and mignonette	
Spanner crab chawanmushi	16
with truffle and Jerusalem artichoke	
Winter Legumes	22
with house made ricotta, nettle and buckwheat	
Thirlmere duck liver parfait	24
with black truffle, cognac jelly and brioche	
Raw Spencer Gulf kingfish	24
with cucumber, wasabi and white soy	
W.A. black marron	36
with sweet corn and kipfler potato	
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Steamed Murray cod	28
with almonds, brocolini and green garlic	
Charcoal-grilled Paroo kangaroo	28
with kumara, black pudding and padron pepper	
Roasted beetroot	24
with black rice, purple mustard and dill	
Maremma Duck breast	28
with fennel, pickled rhubarb and burnt apple	
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Pan Roast Blue Eye cod	38
with saffron, diamond clams and zucchini	
Roast Little Hill Farm chicken	38
with celeriac, braised leeks and comte	
David Blackmore 9+ wagyu rostbiff	48
with mash, king brown mushroom and warrigal greens	
Torello Rosé veal tongue & sweetbreads	36
with butternut pumpkin, treviso and capers	
Braised pork belly	42
with grilled Moreton Bay bugs, macadamia and garlic scapes	