

Calvisius oscietra caviar 50g served	220
with buckwheat blini, crème fraiche, chives and egg yolk puree	
Oysters	4
natural with fingerlime and mignonette	
Raw Spencer Gulf kingfish	24
with cucumber, wasabi and white soy	
Thirlmere duck liver parfait	24
with pickled green almonds, cognac jelly and brioche	
Figs	22
with house made ricotta, fresh pistachio and watercress	
W.A. black marron	36
with sweet corn, kipfler potato and vanilla	
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Steamed Murray cod	28
with almonds, brocolini and green garlic	
Charcoal-grilled Paroo kangaroo	28
with kumara, padron pepper and romesco	
Roasted beetroot	24
with black rice, purple mustard and dill	
Eugowra quail	28
with fennel, pickled rhubarb and burnt apple	
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Pan roast blue eye	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	

