

EARLY AUTUMN

Native oyster

natural 6ea

dragon fruit sambal 7ea

Heritage wheat sourdough and jersey butter 6ea

+add bresaola and some pickles +9

Fermented potato, honey and garlic bread 6ea

Octopus, coffee and spelt 9ea

Cucumber pickled in mango wine, fennel pollen and rhubarb 8ea

Bonito cured in juice pulp, new potato and potato skin aioli 9ea

Seaweed and rice crackers, air dried bonito and mussel beard dip 12

Grilled king prawns, rose harissa and peach 26

Heirloom tomato, pickled stems, seeds and sage butter 24

Scallops and nduja, mussels and lettuce stems 26

Baked eggplant, trout x.o, panettone and aged quark 24

Charred cabbage and zucchini butter, tarragon, onion and walnut 33

Roasted cockerel, radicchio, cashew and parmesan rind 36

Remi's patch leaves, burnt honey and wild plum vinegar 10

Smoked chevre, radicchio marmalade and day old bread 13

(Im)perfect strawberries, oat meringue, kefir cream and kombucha scoby 18

Grilled blueberries, beetroot skin, cacao skin and croissant 16