

MID AUTUMN

95pp

Native oyster with feijoa and chamomile 'mignonette'

Cucumber pickled in mango wine, fennel pollen and rhubarb

Octopus, coffee and spelt

Heritage wheat sourdough glazed in vegetable treacle, potato peel butter and bresaola

Tuna cured in bull kelp, mushroom and black garlic

- Pumpkin peel 'hojicha'
- Seaweed and rice crackers
- Tartare with salted nectarine and geraldton wax

Sweet potato cooked overnight, herb stems and crustacean

- Fermented potato, honey and garlic bread
- Bonito cured in juice pulp. new potato and potato skin aioli

Cockerel, fermented and grilled autumn leaves, cashew and parmesan rind

- Smoked chevre, radicchio marmalade and day old bread +8pp

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