

## MID AUTUMN

Native oyster

natural 6ea

dragon fruit sambal 7ea

Heritage wheat sourdough glazed in vegetable treacle and potato peel 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

Heirloom tomato, pickled stems, seeds and sage butter 24

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

Sugarloaf cabbage and king brown mushrooms, squash butter and walnut 33

Cockerel, fermented and grilled autumn leaves, 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