

EARLY AUTUMN

95pp

Native oyster 'bloody mary'

Cucumber pickled in mango wine, fennel pollen and rhubarb

Octopus, coffee and spelt

Heritage wheat sourdough, malt glaze, jersey butter, bresaola and some pickles

Tuna cured in bull kelp, mushroom and black garlic

- Hand rolled saltbush tea
- 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

Kangaroo barbecued in black walnut paste, onion, kale and gooseberry

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

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