

EARLY WINTER

Native oyster

natural 6ea

champagne and green peppercorn granita 7ea

Mandarin and watermelon kimchi 8ea

Octopus and spent coffee 9ea

Cucumber preserved in mango wine, wattle seed and rhubarb 8ea

Fermented potato, honey and garlic bread 6ea

Heritage wheat sourdough glazed in vegetable treacle and potato peel butter 6ea

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

Barbecued lettuce and nduja 18

Globe artichoke and black sesame, sorrel, panettone and aged quark 18

Grilled cuttlefish, turnip, cumquat and spigarello 22

Tuna cured in bull kelp, mushroom and black garlic 26

Sugarloaf cabbage and shimeji, roasted yeast and squash butter tarragon and walnut 33

Cockereel, jerusalem artichoke and almond, witlof and parmesan rind 37

Winter leaves, radish, 'nibso', burnt honey and wild plum vinegar 11

French double brie- L'Artisan "grand fleuri", radicchio marmalade and day old bread 13

Persimmon and rhubarb, oat meringue, kefir cream and kombucha scoby 18

Preserved blueberries, quince, sourdough and beetroot custard, cacao skin and croissant 16