

EARLY WINTER

95pp

Native oysters, champagne and green peppercorn granita

Mandarin and watermelon kimchi

Cucumber preserved in mango wine, wattle seed and rhubarb

Octopus and spent coffee

Heritage wheat sourdough glazed in vegetable treacle and potato peel butter

Warm broth of bonito cured in juice pulp

- Tartare with salted quince, Geraldton wax and seaweed cracker

Winter root vegetables glazed in marron butter, grilled prawns and rose harissa

- Red kuri 'hojicha'

- Fermented potato, honey and garlic bread

Cockerel, Jerusalem artichoke and almond, witlof and parmesan rind

+ French double brie-L'Artisan "grand fleuri", radicchio marmalade and day old bread +8pp

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