



B

SAMPLE MENU
\$220

BEVERAGE PAIRINGS

THE BOTANIC – \$155
THE SOMMELIER'S RESERVE – \$320
THE TEMPERANCE – \$95

BBQ'd pea, sorrel, and wildflower tart
apple cucumber, lemon aspen, chuturo
tomato, jasmine, elderflower, scallop
Sydney Rock oyster, desert lime, wasabi
chive and Pyengana cheddar cornbread with cultured butter and clam jam
marron, corn, lemon myrtle, fermented chili
corn cob with marron butter, marron coral, and finger lime
marron claw and nasturtium flower
quail egg with fermented truffle
abalone, boab and sea urchin hot sauce
davidson plum and mountain pepper
kangaroo, rose, and lion's mane mushroom
White Rock veal sweetbread, kelp, and passion fruit
grilled SA cherries, charred macadamia milk, koji
dry aged duck, peach vinaigrette and fermented capsicum
mango, green ants and rosella
fallen bunya bunya branches with native thyme
paperbark parsnip pie
shiitake fudge
sour beets with marigold and wild strawberries
sunrise lime and lemon verbena yoghurt