

THE SHORT PATH

\$150

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THE LONG TRAIL

\$195

BEVERAGE PAIRING

\$100

TEMPERANCE PAIRING

\$75

BEVERAGE PAIRING

\$145

TEMPERANCE PAIRING

\$95

smoked celeriac and apple tea, garden herbs, dried finger lime

fermented celeriac, scallop, bone marrow

sugarloaf cabbage, abalone, lemon aspen, geraldton wax

oyster, horseradish, desert limes, green ants

duck fat and chive biscuits with 14-day cultured butter and clam jam

dry aged coral trout, koji, black truffle

davidson plum and mountain pepper

aged duck glazed in honey, wattle seed, scented emu bush, and sweet potato

coral mushroom, 30-day fermented vegetable paste, cured egg yolk

smoked milk sorbet, winter citrus, native basil

shiitake fudge

smoked celeriac and apple tea, garden herbs, dried finger lime

fermented celeriac, scallop, bone marrow

sugarloaf cabbage, abalone, lemon aspen, geraldton wax

oyster, horseradish, desert limes, green ants

duck fat and chive biscuits with 14-day cultured butter and clam jam

marron, charred cream, lemon myrtle, fermented chilli

dry aged coral trout, koji, black truffle

pumpkin, finger lime, wasabi, smoked eel

davidson plum and mountain pepper

aged duck glazed in honey, wattle seed, scented emu bush, and sweet potato

coral mushroom, 30-day fermented vegetable paste, cured egg yolk

fallen bunya-bunya branches with native thyme

smoked milk sorbet, winter citrus, native basil

shiitake fudge

black garlic and jerusalem artichoke pie

sour beets with marigold