



THE SHORT PATH

ONLY AVAILABLE FOR LUNCH RESERVATIONS

\$165

THE LONG TRAIL

\$220

BEVERAGE PAIRINGS

STANDARD – \$110

RESERVE – \$210

TEMPERANCE – \$75

BEVERAGE PAIRINGS

STANDARD – \$155

RESERVE – \$300

TEMPERANCE – \$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

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