

# Chef's Tasting Menu

Yellowfin tuna, caramelised fig, cashew, sherry vinaigrette, lemon myrtle  
sour cream

Emu tartare, yolk gel, pickled shallots, chives, fermented potato crisps

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Wagyu karubi, horseradish potato cake, mountain pepper and lime crema,  
pearls

Rooster and prosciutto terrine, corn, garden pickles

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Kangaroo tonnato, black apple, mustard, pickled onion, society garlic

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Suckling pig, spiced sweet potato sauce, cabbage, Charred pineapple,  
macadamia

Market garden tomatoes, charred nectarine, cucumber, stracciatella, mint

Smoked potatoes, caramelised leek, speck

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Chocolate St. Emillion, berries, tuille, chocolate soil

**\$139 per person**

**Wine match \$90 per person**

**Premium wine match \$126 per person**

