

## ENTRÉE

Goat's curd, raw pumpkin, black olive and seeds  
Aged lamb carpaccio, apple, pickled mustard seeds, confit yolk  
Grilled octopus, green tomato, spring onion dressing, romesco  
Seared tuna, wasabi cream, sesame, soy

## MAIN

Market fish, smoked almond puree, beurre noisette, carrot reduction  
Pancetta-wrapped chicken, pumpkin, Ironbark honey, native spice, hazelnuts  
Roasted beetroot tart, burnt macadamia, fenugreek  
Grilled beef sourced from Australia's top producers,  
cipollini onions, Jerusalem artichoke and beef sauce

## SIDES

Bitter green leaf salad, radish, mint, mustard and verjus  
Heirloom tomatoes, basil, mushroom essence  
Chips, chilli salt, aioli

## DESSERT

Vanilla rice, orange and yuzu, walnut crumb, liquorice  
Warm chocolate and wattleseed tart, parsnip ice cream, whipped honey  
'The Bombe' - White chocolate parfait, strawberry sorbet, toasted meringue  
Cheese - from Australia and faraway - marmalade, crackers