Snacks

Sydney rock oysters crispy seaweed, pickled radish & rice wine 5

Scallop & pomegranate ceviche 14

Raw striped trumpeter, garden water 18

Wild garden tartlets 5

Seared Lobster, coconut, apple, sorrel, kaffir 20

Kangaroo carpaccio, puffed barley, truffled cheese, aged vinegar 16

David Blackmore wagyu beef grissini 12

Foie gras, cherry, rhubarb, toasted grain 18

Mushroom and parsnip macchiato, caramelised sweetbread 14

Slow cooked egg, truffle, crispy sprouts, salt & vinegar 14

Entree

Local vanella burrata, fresh Manjimup truffle, purple vegetables, aged vinegar
28

Roast scallop, cauliflower textures, lobster sauce
32

Liquid butternut gnocchi mushroom consommé
30

Pork rubble, spanner crab, smoked macadamia, carrot
30

Caramelised veal sweetbread, turnip & smoked potato ravioli charcoal, sorrel, lemon caramel
32

Mains

Steamed coral trout, turnip, radish, local mushrooms, smoked butter,
48

Roast wild jew fish, skin and scale cracker, tomato, ocean succulents
42

Seared bass grouper, purple potato kale, wild herbs, scallions & flowers
46

Dry aged BBQ duck breast, cooked and raw white nectarine
44

48 hours slow cooked Jacks creek short rib smoked eggplant, peas, pods, pickles
52

Garden leaf salad 12
Heirloom tomato salad14
Smoked potato puree 12
Sugar snap peas, feta, toasted seeds 12

Dessert

Robata mango, yuzu ice cream, kaffir lime & buttermilk
22

Caramelised apple skins & flesh, pain perdu macadamia cream, balsamic ice cream
22

Chocolate, honeycomb & vanilla sphere cardamom, saffron, ginger
22

Sheeps milk yogurt, coconut, honey dew, achacha
22

Pan fried holy goat cheese roast grapes, truffle honey
16