

# MENU

## DEGUSTATION

8 courses 145  
with beverage pairing 240

---

*Inspired by locally sourced produce and market fresh seasonal ingredients,  
let us take you on a journey of the best that Australia has to offer.*

---

### OYSTERS BY EWAN MCASH

Served with szechuan melon dressing

### YELLOW FIN TUNA

Preserved sour Mexican cucumbers, whey, raw soy

### EUGOWRA QUAIL

Vadouvan spices, organic black barley, snake bean sambal

### BORROWDALE FARM PORK CHEEK

Slow cooked, wilted fennel, piquillo koshu

### WESTERN AUSTRALIAN MARRON

Split and grilled, preserved lemon salsa,  
black bean and garlic butter

### TINDER CREEK DUCK

Dry aged breast, onion tahini, spiced fig, crisp cabbage

### OPTIONAL COMPOSED CHEESE COURSE 20

#### "DIRTY CHAI"

Coffee ice cream, torched meringue, spices

### CHOCOLATE TEXTURES #6

A plate of chocolate textures