



Dinner, 24 July 2025

Cucumber, ikura/ Ox tongue, pepperberry/ Seaweed
bugak, swordfish/ Chicken liver, raspberry/ Abalone,
bamboo shoot/ Kangaroo, sansho/ Venison, tabasco

Kingfish, daikon, mandarin

King Prawn, shimeji mushroom, lotus root

Hapuka, water celery, mussel

Loddon Valley Lamb, pumpkin, rosemary

Roquefort, poire williams, pumpkin seed

Chestnut, granny smith, vanilla

Specials

Oyster, sumac, finger lime	8	
Spanner crab, bisque, caviar	70	(serves two)
Sher Wagyu MS9+ rump cap	45	
Black Truffle, Flowerdale Vic	20	

Wine pairing

Fancy wine matching	260
Classic wine matching	160