Degustation Menu

Bread (gfo)

Pea Velouté, Ham Hock, Chantilly Cream, Parmesan (gf)

Cured Market Fish, Wasabi Sorbet, Nori, Ginger (gf)

Cleanser (gfo)

Chicken, Shiitake, Bone Marrow, Celeriac (gfo)

Mottainai Lamb Shoulder, Carrots, Tapenade, Lupin (gfo)

Barramundi, Brandade, Smoked Shellfish, Saffron Butter (gf)

or

Wagin Duck, Spinach, Kumquat (gf)

Pre-dessert (gfo)

Death By Chocolate (gf)

Wine matching $70
Selection of Cheeses $15
Still and Sparkling Water Included

$115 per person