



Set Menu

Our sourdough | garden 'waste' oil

Pink beauty radish | sunflower chickpea miso

Capocollo | pickles | ferments

Fidelia potato hash | nduja | smoked cultured cream

Baby gem | stracciatella | fermented chilli | pangrattato

Baby octopus | borlotti beans | saffron potato | bay oil

Pumpkin | macadamia | pumpkin seed | saltbush

Lamb cutlet | smoked pepper sauce | puffed amaranth

Beef cheek | sugarloaf | goats curd | horseradish | apple

Western plains pork | fennel jam | pollen

Jerusalem artichoke | black garlic | rosemary

75 pp

Please advise our staff upon ordering if you have food intolerances or allergies. We do our best to accommodate guests but are unable to guarantee dishes are completely allergen-free.



Dessert

Smoked chocolate covered chicken skin | mountain pepper
salt 4

Basque cheesecake | beurre noisette crumb |
burnt honey ice-cream | local persimmon 16

Moscato wine lees ice cream | rhubarb | white chocolate 16

Cheese

Milawa Brie | Milawa Vic

Tarago River Blue | Gippsland Vic

Maffra Cheddar | Maffra Vic

Sourdough crostini | candied walnuts | JimJam quince paste

One cheese 13 | two cheese 24 | three cheese 32

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