

# M E G A L O N G

Friday November 24th

bresoala, buckwheat, cultured cream, chive

macadamia, chantenay, cod roe, coriander

baby vegetables

'18 kangarilla road vermentino / rhubarb & coriander

cauliflower, hazelnut, goat curd, padron

'21 juwel riesling / apiaceae soda

murray cod, peas, ishikura, bone broth

'21 c.o.s. zibibbo / pear & tarragon

lot 101 beef, young garlic, scapes, oyster mushroom

'17 copain syrah / faux red

john's loquats, meringue, vanilla, basil

'15 rob dolan late harvest / charred lemon

menu \$185

pairing

\$115

mixed \$95

0% pairing \$75