



Two Course Menù

House Baked Sourdough
with house butter

SMALLER PLATES

Chawanmushi | Pickled Mushroom | Fig Leaf Oil
Ocean Trout | Quinoa | Young Fennel
The Perfect Egg | Brown Butter | Cauliflower



LARGER PLATES

Mulloway | Celeriac Creme | Lemon Thyme | Grilled Cabbage
Beef Cheek | Braised Eggplant | Satay Creme [contains nuts]
Kangaroo Backstrap | Smoked & Pickled Beetroot
Braised Eggplant | Salsa Verde | Satay Crème [contains nuts]
Stuffed Capsicum | Pearl Barley | Camembert





CHOICE OF ONE SMALL AND ONE LARGE PLATE, PLUS SOURDOUGH 65

PETIT FOURS

Quince Marshmallow | Pâte au Fruit | Salted Caramel 10

DESSERT AND CHEESE

Affogato | Biscotti (with Frangelico) 12/17
Salted Dark Chocolate | Olive Oil | Granny Smith Apple 15
Cheese | Chia Seed Cracker | Pickles 15

 VEGETARIAN  PLANT BASED  GLUTEN FREE  DAIRY FREE

AVAILABLE 12PM – 3PM | Please discuss dietaries | 15% surcharge applies on public holidays



Exploration Menù

WINTER \$95 PP

Roasted Pumpkin | Goat Curd | Toasted Seeds
Chicken Liver | Pickled Apple | Pink Pepper Leaf
Smoked Eel | Brandade | Garden Herbs

Dreamcatcher White Field Blend 22'

Madeleine | Miso | Preserved Citrus
House Baked Sourdough | Salted Butter

Chawanmushi | Pickled Mushrooms | Fig Leaf Oil

Dreamcatcher Pinot Gris 22'

Ocean Trout | Quinoa | Young Fennel

Gruvee Gruner Veltliner 18'

Kangaroo Backstrap | Smoked & Pickled Beetroot

Cabernet Merlot 17'

Salted Dark Chocolate | Olive Oil | Granny Smith Apple
Or

Cheese | Chia Seed Crackers | Pickles

Amphitheatre Blaufrankish 21"

Petit fours

Matched Wine Pairing 30\$ PP

Snack Add on Options 12\$ PP

Please discuss dietaries & food alternatives
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MtBera
RESTAURANT