

6- course tasting menu

yarri sourdough + wulura extra virgin olive oil
today's kitchen snacks
non GnT

wood-grilled marron/ vadouvan/ sunrise lime
sidewood 2017 'chloe' cuvée

ebi prawns/ tomato XO/ stracciatella/ blood lime
snake + herring 2022 sabotage riesling

burnt cabbage/ miso + yuzu kosho/ furikake
snake + herring 2023 tough love chardonnay

kangaroo/ fig/ labneh/ walnut
snake + herring 2023 at first sight grenache

duck/ black barley/ plum
thunderstone 2024 pinot noir

matcha/ mango/ rice/ milk
juniper 2024 cane cut riesling

add our wine pairing suggestion \$84 pp

card surcharge debit/credit 1.5% amex 2.3%
sunday surcharge 10%