

three course \$89      four course \$109      five course \$129

## Entree

Cold smoked yellowtail kingfish, pickled celery, fennel pollen

Warmed leeks, hazelnuts, brown butter, capers, parmesan

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## Main

Barramundi, fennel brandade, pumpkin, saffron and vin jaune sauce

Lamb shoulder, Jerusalem artichokes, pine mushrooms, confit onion,  
black garlic jus

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## Dessert

Whipped warm chocolate mousse, hazelnut ice cream

Mount zero olive oil ice cream, vanilla custard

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## Add ons

Sourdough, parmesan butter 6ea

Cantabrian anchovies, toasted brioche, parmesan custard 18

Noix de Jambon, pickles 24

Mixed leaf salad, mustard vinaigrette 12

Sweet & Sticky

|                                              |         |
|----------------------------------------------|---------|
| '22 Granite Hills Off Dry Riesling, Macedon  | 17 / 89 |
| NV Pennyweight Reserve Ruby, Beechworth, VIC | 18 / 99 |

Aperitif/ Digestif

|                                                     |    |
|-----------------------------------------------------|----|
| Maidenii Vermouth, Sweet / Dry, Victoria            | 13 |
| Saison 'Fallen Quinces' Vermouth, Melbourne         | 16 |
| Maidenii Quinquina, Victoria                        | 14 |
| Imperial Measures Amaro, South Australia            | 15 |
| Saison Marigold Vin Amaro, Melbourne                | 19 |
| White Possum Naked Amaretto, Victoria               | 15 |
| Old Kempton Lavender Liqueur, Tasmania              | 16 |
| Charles Oates Barrel Aged Apple Liqueur, Tasmania   | 16 |
| Brookie's 'MAC' Macadamia & Wattleseed Liqueur, NSW | 18 |