

DINNER

SNACK

Rock oyster, finger lime mignonette
Spring vegetables, finger lime, kelp cultured butter
Wagyu and rosemary skewer
Crunchy chickpea dip, seaweed chips

START

Raw fish, red beetroot, riberry, crème fraiche
Agnolotti with wild sea spinach, buffalo ricotta, squash flower
Steak tartare, toasted macadamia, horseradish, caper leaf
Bay lobster, celery, apple, green garlic, desert lime

MAIN

Local fish baked in kelp, baby potatoes, seaweed broth
Baked Jerusalem artichokes, macadamia, sprouts, soft herbs
Grass fed Angus, grilled leek, beach mustard gremolata
Coal roasted cauliflower, smoked almond, nori, brooke trout roe

DESSERT

Local blueberry, passionfruit and lavender tart
Australian cheeses, fresh fig, saltbush cracker
Warm apple and almond cake, buttermilk ice cream
Blood orange leatherwood honey cheesecake

THREE COURSE TASTING MENU 95

FOUR COURSE TASTING MENU 115

Paper Daisy

