

## ENTREE

- Kangaroo shoulder, yacon, finger lime, macadamia 22
- Salt baked celeriac, smoked salmon roe, egg yolk sauce 22
- Smoked trout, caviar, cultured cream, caraway croissant 22
- Cauliflower, cheddar, whey, lemon, yesterday's bread 22
- Smoked eel, fermented grains & beans, salsify, brussel sprouts 22
- OX tongue, cipollini, garlic, mustard leaf 22

## MAIN

- Rainbow trout, wild rice, shiitake, bone broth 43
- Dry aged duck, pumpkin, chestnut, cacao 49
- Wild mushrooms, artichoke, ricotta, rye pappardelle 38
- Berkshire pig, chorizo, lentils, persimmon, mead 47
- Lamb, braised greens, chickpeas, coriander yoghurt 46

## SIDE

- Hand cut chips 12
- Brussel sprouts, fennel, pomegranate, mint 12
- Warrigal greens, smoked trout XO 12

## DESSERT

- Potato, chocolate, coffee, orange 18
  - Pear, parsnip, hokey pokey 18
  - Rhubarb, quandong "cheesecake" ice cream, butter crumble 18
  - Rice, desert lime, ginger, muntries 18
  - Housemade Jersey milk wash rind, condiments 18
- Selection of Yarra Valley Dairy cheese, condiments, house breads 35

