



### Sample Tasting Menu

Autumn vegetables in paperbark with eggplant and eucalyptus

Raw Flinders Island lamb with cauliflower, fermented mushrooms and finger lime

Moonlight Flat Rusty Wire oyster with lemon myrtle

Kingfish, clams, green tomato, lemon aspen

Mud crab with pickled kohlrabi, marigold and squid ink

Mud crab snags with kohlrabi coleslaw and tarragon emulsion

Marron with corn and Geraldton wax

Marron head with sweet corn and kelp

Jonella farm baby corn cooked in marron brown butter

Damper but not damper

Barramundi with roasted koji, sea herbs and desert lime

Braised carrot, emu, egg and fermented carrot sauce

Davidson plum sorbet

Suckling pig with celeriac, apple and hay

Dry aged duck roasted with leatherwood honey, muntari berries and beetroot

Trolley of cheese

Roasted marshmallow

Chocolate soufflé with espresso ice cream

Grapefruit, pumpkin and cinnamon caramel

Watermelon and Four Pillars gin