

Oysters - 5 ea

Giaveri Caviar classic Osietra 12g and condiments - 90

Heirloom tomatoes, peach, burrata, umeboshi vinaigrette

*2017 Txomin Etxaniz "Txakoli" Hondarrabi Zuri blend, Basques, Spa
Aperol*

Flinders mussels

*2017 Domaine Didier Larue Aligote, Burgundy, Fra
Dry Vermouth*

Prawn, carrot butter, saké roe, shell powder

*2017 Rosi Schuster Rotburger, Burgenland, Aut
Tanqueray 10 Gin*

Snapper, eggplant pickle, beach herbs, lemongrass

*2017 Mr. Barval "Mistral" Viognier blend, Margaret River, Aus
Bulleit rye whiskey*

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Lamb, green goddess, cucumber, tapenade

*2013 Willow Creek Vineyard "O'leary block" Pinot noir, Mornington, Aus
Pampero White Rum*

February to March 2019

Price:

Five-course menu - 110

With matched wines or cocktails - 200

With non alcoholic pairings - 155

Cheese, apricot, lavosh - 10 pp

Blackberry, violet cream, beet juice, cacao nibs

*2017 Ca D'Gal "Lumine" Moscato, Piemonte, Ita
Ketel One Citreon Vodka*