



Marinated Olives \$8

Native Spiced Nuts \$8

Appellation Oysters, House Tabasco \$6.50ea

Bottarga, Smoked Ancho Chilli Oil, Ramarro Farm Crudités \$16

Aged Pork & Pyengana Croquette, Sauce Gribiche (2pcs) \$14

Western Australian Marron Toast, Mushroom XO \$18

Duck Liver Mousse, Buttermilk Crumpet, Mountain Pepper Honey \$14

Housemade Charcuterie, Pickles \$26

Albacore Tuna Crudo, Oxidised Nashi Pear, Horseradish \$26

Dry-Aged Wagyu Beef Tartare, Anchovy, Turnips \$28

Butternut Pumpkin & Native Thyme Agnolotti, Fermented Chilli \$26

Pink Fir Potatoes, Seaweed \$18

Celeriac Pithivier, Saltbush, Onion & Stout Gravy \$29

Spatchcock, 'Amaru's Famous Sourdough' Bread Sauce \$42

Beef Cheek, Macadamia, Toasted Cereals \$42

Three Bean Cassoulet \$14

Organic Radicchio, Black Walnut \$14

Victorian Citrus Tart, Almond Praline \$16

Artisanal Cheeses, Fruit Bread Crisp, Preserves \$27

Leave it to us - \$79 pp

