



S E T MENU



Native rock oyster, watercress dressing,
braised mustard seeds

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Tongue 'n' cheek croquettes, piccalilli

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Meredith's goats curd, salt baked beets,
hazelnut crumble, wattleseed, shiraz reduction

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Hiramasa kingfish, cucumber, wasabi, pineapple,
coriander, pepper jam

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Steamed broccolini, green goddess dressing,
egg yolk jam, smoked bread crumb

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Hapuka, spiced lentils, sweet corn, spring onion, lime

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Rump of lamb, fregola alla puttanesca, fennel, olive

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MBS 6+ Wagyu, oxtail marmalade, horseradish labneh,
grilled onions, bone marrow gravy

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Yoghurt mousse, lemon curd, meringue, basil

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Chocolate cheesecake mousse, caramelised banana, salt
chocolate cookie & fresh blackberries

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Warm quince crumble slice, cinnamon ice cream & spiced
quince syrup