



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

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Rump of lamb, fregola alla puttanesca, fennel, olive

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Yoghurt mousse, lemon curd, meringue, basil