

chef's selection

first course

*freshly shucked australian oysters, raspberry mignonette
bread, house whipped butter, black salt
house ricotta, finger lime, honey, evoo
pistachio mortadella, herb ranch, guindilla peppers*

second course

*haloumi, tahini yoghurt, fermented chilli, honey
hiramasa crudo, hibiscus, nashi pear, tarragon
kangaroo skewers, pickled kohlrabi, juniper cream*

third course

*line caught market fish, fennel, salsa verde
MB5+ black angus rump, pickled onion, sauce bordelaise
duck fat potatoes, buttermilk tartar sauce
seasonal leaf salad, miso vinaigrette, house pickles*

fourth course

*bread & butter pudding, salted miso caramel, vanilla bean
ice cream*



open from 12pm everyday | 15% surcharge applies on public holidays
please inform us of any allergies/dietary requirements