

HARVEST

tasting menu

add oysters burnt lemon, thyme or apple cider, whisky - 6 ea

sourdough, cultured butter

byron bay burrata, grumpy grandma olive oil

eggplant tempura, spiced capsicum, nasturtium

raw kingfish, buttermilk, kohlrabi, turnips, dill

harvest garden spaghetti, salumi, goats curd, pistachio

sirloin, black garlic bagna cauda, jerusalem artichoke

crushed potato, paprika, oregano salt, onion

rockmelon, crème diplomat, italian meringue, almond

\$110pp + wine pairing available

10% surcharge applies sundays. 15% public holidays. 1.5% all credit, debit & amex cards