



Albany rock oysters, rice vinegar pickle, olive oil

Chilled scallops, citrus and ginger foam

Koji and garum crusted sourdough, salted cow's milk curd, basil oil

Salt baked beetroot, celeriac, fermented capsicum sauce

Spent bread, pimento, roasted macadamia butter

Dried organic carrots, carrot cream, golden kelp crisp

Manjimup marron chawanmushi, grilled marron, wakame

Abalone, anise myrtle marinade

Blue swimmer crab, sweet corn, charcoal brioche, caviar

Line caught fish, dhufish caramel beurre blanc, French fries

Tartlet filled with smoked yogurt and pickled pumpkin

Hand cut tartare of beef, potato nest, bottarga

Margaret River Wagyu, sunchoke puree, tomato chutney, fried leaves

Goat's milk sorbet, burnt persimmon, honey

Golden beetroot mousse, parsley ice cream, roasted nuts

Pear Petit four

+ 18 regional and international cheese with fruit paste and lavosh wafers