



3 course menu \$99

0 | OPTIONAL TO START

WAPENGO ROCKS WILD ORGANIC OYSTERS

natural or pickled wakame & hot sauce

Each 6 ½ Doz 32 Doz 50

1 | ENTRÉES

BERMAGUI FLAME COCKLES (gf/df)

cucumber | lemongrass | oyster

NAROOMA LING (gf/df)

Heirloom tomato | tarragon | pine nut

BEETROOT (v/gf/df)

cashew | parsley | koji

MALLEEROO KANGAROO (gf)

pastrami | fennel | cheddar | caraway

2 | MAINS

JUNEE LAMB (gf/df)

sweetcorn | capsicum | oregano

NAROOMA MAHI MAHI (gf/gf)

Sweet potato | curry leaf | apricot

TATHRA PLACE DUCK (gf/df)

red cabbage | preserved plum | shiso

LEEK (v/gf/df)

split pea | Thai basil | miso

3 | DESSERTS

GAURA 70% CHOCOLATE (gf/df)

mango | wattleseed | cardamom

COOLAGOLITE BLUEBERRY (gf/df)

QLD vanilla | celeriac | coconut

STRAWBERRY (gf)

Mountain view basil | black olive | olive oil

TILBA BRIE (gf)

cumberland | radicchio | mountain pepper