



*Peter Doyle's seven course tasting menu invites you to experience the full breadth of his culinary creativity in perfect balance, no further thought required.*

spanner crab, pickled radish, apple, shellfish powder, trout roe, coastal greens

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duck foie gras, grilled rhubarb, caramel nougatine, toasted grains and seeds

or

port phillip bay scallop tartare, sterling caviar, cauliflower, yuzu vinaigrette (supplement 30)

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murray cod fillet, shaved abalone, snow peas, black fungi, ginger - green shallot vinaigrette

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slow cooked pork jowl, parsnip cream, pickled pear, prune puree, coffee, crackling

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blackmore wagyu rump cap, fermented shiitake, miso mustard, burnt onion puree, baby leek

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selection of artisan cheese, quince paste, fruit bread (supplement 20 per person)

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raspberry sorbet, elderflower, lychee, crème fraiche

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coconut sorbet, black sesame, passionfruit curd, pineapple, coconut caramel, tarragon

or

valrhona chocolate pave, olive oil ice cream, pedro ximenez, sourdough

prix fixe 185 per person

+ 130 per person, with selected matching wines

the whole table (maximum 8) only, available 6pm – 9.30pm

Please note all allergies must be notified to staff prior to ordering.