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THE GARDEN TRAIL

BEVERAGE PAIRINGS

THE CRÉME DE LA CRÉME- \$800
THE SOMMELIER'S RESERVE – \$330
THE BOTANIC – \$175
THE TEMPERANCE – \$125

Coffin Bay oyster, desert lime, and charred cream
potato and caviar

emu cured on salt rock with sunrise lime

chutoro, charcoal-roasted eggplant, yogurt, and lilly pilly

Jerusalem artichoke, chive, and rosemary flowers

Pyengana cheddar cornbread with 30-day cultured butter and clam jam

marron, corn, lemon myrtle, and fermented chilli

corn cob with marron butter, coral, and lime

marron claw and shiso leaf

abalone on the rocks

dry-aged Murray cod steamed in paperbark with celeriac and garum butter

salsify cooked in winter leaves with black truffle

hay-smoked lion's mane mushroom, wild mushrooms, and garden-herb dashi

Davidson plum, lemon balm, and mountain pepper

kangaroo barely cooked on binchotan charcoal

kangaroo tail and smoked boab

wagyu ribeye and brassicas cooked on a pine branch

fennel, quince, and tea tree

fallen bunya-bunya branches with native thyme and wattle seed

parsnip and macadmia damper

shiitake fudge

sour beets with marigold and strawberries

finger lime and lemon verbena