

'Gran Tour'

Oyster, Buttermilk, Salmon Roe

Kingfish, Native Berries, Cucumber, Sorrel, Colatura

Smoked Eel, Celeraic, Quail Egg, Seaweed

Cresta di Gallo, Silverbeet, Sultana, Sour Apple

Wagyu Rump Cap, Shallot, Bone Marrow, Potato

Chocolate Soufflé, Hazelnut, Wattleseed Ice Cream

Six Course Menu 180

Wine Pairing 90 | Premium Wine Pairing 150

Menu

Tomatoes, Mozzarella, Basil, Olive Oil

Spanner Crab, Apple, Radicchio, Olive

Cuttlefish, Cannellini, Lardo, Bottarga

Veal Tongue, Radish, Sour Beets, Spiced Bread

Risotto alla Erbe, Herbs, Clams

Ravioli, Yolk, Ricotta, Amaretti, Balsamic

Maltagliati Di Pane, Bugs, Colatura, Capers, Spinach

Toasted Wheat Tonnarelli, Duck Liver, Pancetta

Wild Barramundi, Fregola, Borlotti, Ndjua

Partridge, Parsnip, Pear, Licorice Root

Suckling Pig, Cabbage, Persimon

Lamb, Rosemary, Eggplant, Jerusalem Artichoke

Panna Cotta, Raspberry, White Chocolate, Lychee, Citrus

Semifreddo, Blackberry, Pickled Berries, Sweet Potato, Pinenut

Chocolate Soufflé, Hazelnut, Wattleseed Ice Cream

Sfera, Peach, Prosecco, Almond

Select Three Courses 150

Additional Course 25

Ve/oce lunch, any two Courses
with bottomless Capi water \$65