

Yellowtail

five course degustation 100pp

with luxury add-on options

dinner Tuesday - Saturday

Matched wines 70pp

miche sourdough - cultured butter
roasted Port Stephens oyster - yuzu - soy

cured ocean trout - cultured cream - caperberry - lavosh

octopus - charred corn - chorizo - herb sauce

Rangers Valley wagyu - cauliflower puree - miso - shimeji

chocolate tart - creme fraiche - blood orange sorbet

Add-ons

6 Appellation oysters - shucked to order - fingerlime mignonette 30

Cheese course - Manchego gougères - quince pickle 20

