

# Forager's menu

## 2024 (Sample)

\$120p.p.

+\$75 with wines paired

Our sourdough and cultured butter  
Wild fennel marinated olives with stem treacle

Seared fish, grilled strawberry juice, basil  
Our halloumi with it's ricotta, green tomato  
Spent mother cracker, chicken liver, preserved plum

Figs, house made feta cheese, guanciale, saltbush

Oyster mushroom, sweet potato, fennel, chilli

Tommy ruff wrapped in fig leaf, sour capsicum  
Cucumber, ajo blanco

Strawberry and rhubarb whipped cheesecake, nut crumble

# Forager's menu – Plant Based 2024 (Sample)

\$120p.p.

+\$75 with wines paired

Our sourdough and cultured butter  
Wild fennel marinated olives with stem treacle

Fig, new season olive oil  
Spent mother cracker, cauliflower caramel  
Hash brown, green tomato, lime

Pumpkin, miso mayo, macadamia

Oyster mushroom, sweet potato, fennel, chilli

Celeriac schnitzel, celery slaw, almond and fennel oil  
Cucumber, ajo blanco

Preserved plum pudding, plum caramel, almond praline