

THE GARDEN WAY

Food, for me, is all about produce, ethos and technique.
For a dish to be memorable, it has to highlight all three.

So, there's a story behind every component of produce on
our menu.

From Andrew Wood and his co-op of organic farmers in
Northern Victoria, to the rugged coastlines of Flinders
Island, where James Madden and his dad supply our lamb; we
take great care in respecting the produce of these
passionate farmers.

Our primary ethos revolves around sharing.
Shared knowledge. Shared stories. And most of all,
shared dining.

It's how we have designed this menu.
I hope that you love the menu as much as I have loved
preparing it for you.

Share and enjoy.

Ash Hicks

HEAD CHEF

sourdough + tasmanian cultured butter \$4pp
oysters from the oyster bar \$4ea
warmed mount zero olives \$6
blistered peppers w. toasted blackbean \$6
duck parfait w. toasted brioche \$12
ibérico paleta \$13
fresh cheese w. pine mushrooms + kombu \$13
beef tartare w. tofu + malted onions \$14
cobia crudo w. pineapple melon + finger lime \$15

potato gnocchi w. toasted nori + nameko \$21
market fish \$mp
western plains pork w. fushimi + roasted radish \$28
rosedale ruby charolais beef w. fermented
chilli + watercress \$34
flinders island lamb shoulder w. black garlic +
toasted broad beans \$60
sher wagyu rump cap w. celeriac + mustard leaves \$74

roasted cauliflower w. hazelnut \$10
gem leaves w. goats curd \$10
blackened flat beans w. sunflower seed \$10
dutch cream potatoes w. chives \$11

Share with me

chef's selection of 5 courses to share \$75pp

Dessert

canelé \$4

roasted strawberries w. lemon thyme + vanilla \$11

organic rhubarb w. juniper + baked custard \$12

chocolate mousse w. mandarin + cookie \$12

Cheese \$9 / \$18 / \$24

woodside edith, goat, woodside, SA

venus blue, sheep, gippsland, VIC

bruny island tom, cow, great bay, TAS

NV Azahara Moscato, Multi Regional, VIC \$9 / \$48

NV Choya “Extra Years” Umeshu Plum Wine,
Kishu, Japan \$12.5 / \$141

2013 Te Mania “Koha” Riesling Ice Wine,
Nelson, New Zealand \$15 / \$62

1986 Toro Albala Pedro Ximinez, Jerez, Spain \$19.5 / \$120

Smokin’ Chet Baker \$22

Digestif-style cocktail for all you Old Fashioned lovers out there!
Garnised in a cloud of cinnamon smoke.

House-Made Spiced Rum, Angostura di Amaro, Honey, Cinnamon Smoke

Hellyers Road Tasmanian Cream, TAS \$10

Ambra Limoncello, SA \$11

St Agnes XO Brandy, SA \$20

Coffee + Tea \$4