

*set menu one*

**85PP / 125PP WITH PAIRED WINES**

Barbari bread, reduced whey, oregano  
Baba ganoush, blackened eggplant, parsley oil  
Wood-fired WA octopus, lamb kabsa sauce, eggplant jam  
2021 La Petit Mort Nebbiolo Rose - Stanthorpe, QLD

Longreach lamb rib, parsley tahini, wombok, nigella seeds  
Simit bread, sesame, molasses  
Farmers salad, charred cucumbers, preserved lemon  
'Batata harra' dutch cream, toasted yeast, whey onions  
2022 Poggerino Chianti Classico - Tuscany, Italy

Bitter chocolate and date cream, turkish coffee glaze, ghraybeh biscuit  
2022 Thierry Germain Cep by Cep Loire - France

*set menu two*

**130PP / 190PP WITH PAIRED WINES**

Wallis Lakes rock oyster, persimmon chilli vinegar  
Barbari bread, reduced whey, oregano  
Chickpea balila, butter, hawaij spice  
Tiger prawn shawarma, tahini sauce, bay leaf oil, pickled carrot  
2023 Domaine Felines Jourdan Picpoul de Pinet - Languedoc, France

Bangalow pork skewer, pumpkin butter, walnut taklia  
Wood-fired WA octopus, lamb kabsa sauce, eggplant jam  
2021 La Petit Mort Nebbiolo Rose - Stanthorpe, QLD

Westholme Wagyu cube roll MS 4-5, tarhana, soft herbs MS 4-5  
Simit bread, sesame, molasses  
Summer squash, smoked labne, baharat butter  
Farmers salad, charred cucumbers, preserved lemon  
2021 Le Ragnaie Rosso di Montalcino - Tuscany, Italy

Bitter chocolate and date cream, turkish coffee glaze, ghraybeh biscuit  
2022 Thierry Germain Cep by Cep - Loire, France

