

# ESMAY.

- Stone Ground Rye, Smoked Butter, Radish 7
- Oyster, Green Chilli, Spring Onion 8
- Crumbed Roo Tail, Zuni Pickle 10
- Emu Pastrami Donut 15
- House Jersey Curd, Persimmon, Pistachio, Fig Leaf + Duck Prosciutto 28 / 36
- Smoked Sweet & Sour Beets, Currants, Radicchio 20
- Calamari, Habanero, Kohlrabi, Grapefruit 34
- Veggie Chou Farci, Mushroom Broth + Vongole 35 / 45
- Duck & Heart Alfredo Pappardelle 72
- Wild Venison, Dutch Creams, Beans, Bone Marrow Sauce 45
- Lamb Rump, Spiced Romanesco, Pomegranate, Mint 46
- Grass Fed Beef, Turkish Snake Peppers 75
- Local Leaves, Cucumber, Horseradish 14
- Blue Cheese Potatoes 16

## 7 COURSE EXPERIENCE.

110 pp

Oyster, Green Chilli, Spring Onion

Emu Pastrami Donut

Stone Ground Rye, Smoked Butter, Radish

House Jersey Curd, Persimmon, Pistachio + (Duck Prosciutto 4 pp)

Smoked Sweet & Sour Beets, Currants, Radicchio

Calamari, Habanero, Kohlrabi, Grapefruit

Wild Venison, Dutch Creams, Beans, Bone Marrow Sauce

+ Local Leaves, Cucumber, Horseradish 7 pp

+ Blue Cheese Potatoes 8 pp

We make every effort to accommodate guest dietary needs, however we cannot guarantee that our food will be allergen free.

**10% surcharge applies on Sunday, 15% surcharge applies on Public Holidays.**