

# the pot.

BY EMMA McCASKILL

“We cook food that we love to eat and serve it in a way that is designed to be shared”,  
says Emma who has Anglo-Indian heritage and substantial Japanese influences

- SAMPLE A LA CARTE MENU -

House paratha bread, dahl butter

Pork bun, fermented chilli

Blue Swimmer crab inari, crispy leek

Potato scallops, chopped pickle kewpie

Broccolini, white miso dressing

Pork and broccolini gyoza, roast chicken broth

Hiramasa Kingfish sashimi, shiso, rhubarb and plum dressing

Caramelized brussels, labne, pepita, pickled celeriac, leek ash

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Chuck steak cheeseburger

Strozzapreti pasta, squid, black garlic butter, bottarga

Wood roasted eggplant, agrodolce, Willunga almonds, zucchini

Barramundi wing, enoki and seaweed salad, caper dressing

Fenugreek wood-roasted chicken thigh, cos, fennel, aged parmesan

Mayura Station 9+ wagyu rump cap, King Brown mushrooms, ponzu

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Or, experience The Pot the way we like to eat - a tasting menu over four shared courses  
(75 pp food only, 120pp with paired wine)

Growers, farmers, family, guests - whom we also call friends - are all part of The Pot's community, bringing produce to our kitchen to be prepared with respect. It is our privilege to share this with you at the table.

Many thanks to Scott De Bruin - Mayura Station | Kasim Erkoç - Erkoç farms | Jason Stephenson - Berkshire pigs  
Jordan Gower – local handmade ceramics