

the pot.

sample menu

our menu is designed for sharing

70% rye sourdough, kombu butter
quinoa cracker, cultured cream, cured yolk
hand-picked blue swimmer crab sandwich

raw coorong mullet, horseradish
raw kangaroo loin, burnt & pickled vegetables
roast beetroot, almond, fermented chilli

strawberry & goats curd salad
sweet & sour mortadella bun
charred kale, bone broth, chickpeas

butternut pumpkin, yoghurt, pepitas
baked 'gnocci & cheese'
chicken, silverbeet, smoked broth
market fish, fresh herbs, wakame butter

fresh cheese, ligurian bee honey, cumquat

peach & almond tart
yoghurt sorbet, bay leaf oil
soufflé

tasting menu - 7 shared courses