



SHARED TABLE

all dishes served shared down the centre of long tables

mount zero olives

wandin heirloom tomatoes,
burrata, toasted almonds & chives

salt cured bonito, pickled beetroot,
ginger, red wine vinegar, fresh sorrel

k&b wagyu bresaola, crème fraîche,
pickled kohlrabi, shallot & sorrel

roasted chilli & lime chicken, toasted garlic,
asparagus & local basil

12hr slow cooked pulled chermoula lamb shoulder,
mount zero hummus, pickled edamame, grilled flat bread

coal baked dobsons potatoes, toasted pine nuts,
lemon & parsley pesto

mixed timbarra farm leaves, cucumber & buttermilk dressing

poached maroondah orchard peaches,
sweetened ricotta, thyme, k&b chardonnay sabayon