

M E G A L O N G

raw vegetables

jaune flamme, pericón, tommy toe

macadamia, smoked trout, nashi, roe

lacuesta vermouth blanco / fennel flower & tomato

capocollo, plum, green zebra, goat curd, basil

'23 joshua cooper rose / cherry fizz

our sourdough, cultured butter

murray cod, la ratte, bush bean, ajo

'20 riversdale estate chardonnay / apricot kvass

lot 101 beef, soubise, barley, spigarello
leaves & verjus

'22 yangarra old vine grenache / blackberry & charred tarragon

chocolate, blood plum, pav, crème fraiche

quinta da devesa porto / agastache flower

menu \$179

pairing \$98

mixed \$85

0% pairing \$75