

Green mango olives  
Duck salami  
Mullet roe and sour potato cone  
Vegetables and tasty waste paste  
Albacore with almond tofu and preserved Yuzu  
Sand crab with lemon aspen Kosho and sea lettuce nori

Golden beetroot with blackened persimmon and marigold

Pickled pippis with sprouted grains and emu egg white

Bonito with charred citrus and kohlrabi

Potato noodle with bay lobster sauce and green garlic Garum

Duck breast with roasted turnip, pear and sourdough Amazake

Guava surprise

Strawberry gum meringue with bees wax ganache and candied macadamia  
Bees wax infused ice cream with wattle blossom vinegar

Ben's home-made Cheese

Charcoal roasted passionfruit crème brûlée

Roasted kelp cake with grouper fat caramel

\* DIETARIES. Due to the nature of this guest event, dietary adjustments are not possible. The menu does contains seafood, gluten, eggs, milk and nuts.  
This is a sample menu, and may be subject to some small seasonal ingredient changes.