

DINING ROOM.



An experience lead by the chef, designed to showcase the highest quality produce in a fine dining environment. Menus are a guided journey into provenance, flavour and execution.

THE LONG AND THE

tomato marshmallow
garden radish
mochi

lefse, ocean trout, fennel

cockles, cucumber, karkalla

chicken, corn, chilli

kangaroo, beetroot, buckwheat

beef, pea, onion

ginger, almond, apple

goats cheese, marigold, hay

mango, cashew bomb
coconut caramel
kaffir lime churro

\$95pp

allow approx 3 hours.

SHORT OF IT.

tomato marshmallow
garden radish
mochi

lefse, ocean trout, fennel

chicken, corn, chilli

beef, pea, onion

goats cheese, marigold, hay

mango, cashew bomb
coconut caramel
kaffir lime churro

\$80pp

allow approx 2 hours.



* Sample menu only, subject to change.

** Any dietary requirements must be advised at point of reservation.

MAXWELL-DINED.