

SET MENU

\$125 PER PERSON

\$65PP AUSTRALIAN WINE PAIRING

FERMENTED **POTATO BREAD**, KEFIR & DASHI
ROASTED **SCALLOP**, CHICKEN FAT BUTTER
CRISPY **PUMPKIN**, NATIVE JERK GLAZE, PEPITAS

ADD ON **KING PRAWN**, SHRIMP BUTTER **+22 EA**

BOLLITO MISTO, NDUJA OIL, CONDIMENTS
*POACHED CHICKEN, ROAST PORK BELLY, WOODFIRED
PIPI'S & BONE MARROW*
MIXED LEAVES, DATE VINEGAR, HORSERADISH

SWEETS AND NOT SO SWEETS

We make every effort to accommodate guest dietary needs however we cannot guarantee that our food will be allergen free

ESTER CLASSICS

\$165 PER PERSON

\$65PP AUSTRALIAN WINE PAIRING

FERMENTED **POTATO BREAD**, ROE, KEFIR CREAM

ROASTED **OYSTER**, CHICKEN FAT BUTTER

CRISPY **PUMPKIN**, NATIVE JERK GLAZE, PEPITAS

PICKLED **CUCUMBER**, MACADAMIA, KOMBU

BLOOD SAUSAGE SANGA

KING PRAWNS, FERMENTED SHRIMP BUTTER

9+ WAGYU, BLACK PEPPER, ONION

BAKERS POTATO

MIXED LEAVES, DATE VINEGAR, HORSERADISH

SWEETS AND NOT SO SWEETS

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