



## TASTING NOTES

*All our SMALL meals can be enjoyed individually or mostly shared for two people.*

*All our LARGE meals are best accompaniment with sides, enjoyed individually or shared together.*

*Our desserts are designed and created not to be shared, because no one really likes to share dessert.*

### DRY-AGEING BEEF

It is from days long past that we often find the most delicious culinary serendipity; and the technique of dry-ageing is one such example.

We dry-age our own cuts of meat on premises in a controlled environment for between four to eight weeks. As the moisture slowly evaporates from the beef. A protective layer forms around the cut; this is not mold but rather a hard, dark crust. This process helps intensifies the flavour, yielding that elusive fifth umami flavour – and the beef becomes more relaxed and far more tender than it would be completely fresh. As the piece of meat matures it develops those deeper, stronger, beefier flavours that we look for in a great cut of meat.

### FROM OUR FARM

We grow and harvest all herbs, tomatoes and other beautiful produce from our nearby permaculture farm.

### CHEESE

Our cheeses are sourced and selected from some of the finest cheese makers in Australia, Europe and around the world.

### RIVERINE BUFFALO BLUE

The only Buffalo milk blue cheese made in Australia, sourced from the local Gippsland buffalo milk - only a handful made on the planet. The result is an amazingly creamy, smooth, light coloured blue cheese.

### HOUSE CULTURED BUTTER

This 2-day process of culturing and churning is part of our daily undertaking in the kitchen. Turn into this beautiful silky butter.

### YUZU KOSHO

A Japanese citrus paste made from the rind of citrus, chilli and salt – almost like a savoury marmalade.

### MOUNTAIN PEPPER BERRY

A native shrub that grows in the alpine region of Tasmania. Flavours are sweet at start with a earthy, peppery, cinnamon-like taste. Pairs extremely well with tomatoes or strawberries.

### NDUJA

A spiced spreadable pork sausage traditionally from the region of Calabria in Italy. We make ours with white tuna into this almost bolognaise sauce.

### BOTTARGA

A delicacy of salted, cured fish roe, typically of the grey mullet or the bluefin tuna.

### DASHI SAUCE

Considered as a fundamental building block of traditional Japanese cuisine. A Japanese soup stock traditionally made from kombu and katsuobushi.

### KOJI RICE

Fermented cooked rice or grains. We use this ingredient to make our miso's, garums, tenderise meat or make our soy sauces.

### SHIO-KOJI

A Japanese marinade/paste made from koji rice - fermented in-house for 10 days. Shio-koji breaks down the proteins to bring out some umami flavours, we use this process to tenderise meat and fish.

### DAVIDSON PLUM

Known as one of the best of the native plums in Australia with a sour and slightly bitter taste.

### PANDAN

Also known as the Asian vanilla - it grows abundantly in Southeast Asia and can be used in savoury or sweet dishes.

**“THE FOUNDATION OF GOOD COOKING IS TO SOURCE  
THE FINEST PRODUCE AVAILABLE AT THE TIME”**

ROEL VAN CAMP