



about us

Our biodynamic farming philosophy comes from our respect for the earth we share. Take a relaxing journey with us over lunch and enjoy the organic and biodynamic food we have lovingly grown and prepared for you, a subtle and natural complement to our biodynamic wines that are free from all animal products. We endeavour to source our vegetables from our own garden to ensure seasonal fresh produce.

eat

Imago organic sourdough & mount zero organic olive oil 6

Mount Zero organic olives 8

Bruny Island oysters (6), ponzu dressing 24

like jime yellowfin tuna tartar, smoked yoghurt, pickled cucumber, lemon verbena 19

roasted & pickled beetroots, quinoa, burrata, black garlic 17

Robins Island wagyu girello, egg yolk, rocket pesto, parmesan 18

house-made chestnut pasta, duck ragu, garlic, chilli, goats curd, pangrattato 32

wood roasted cape grim beef short rib, onion cream, winter greens 34

10 day aged mark eather snapper, braised fennel, chard, sea urchin sauce 36

salad from our biodynamic garden 10

Let us feed you. Chef's menu \$65 per person.

sweet traditional italian style fig leaf pannacotta, poached beurre bosc pear 16

cheese 1 cheese 14/ 2 cheeses 26/ 3 cheeses 36

tongola billy, hard, goat's milk, tasmania

gorgonzola, blue, cow's milk, italy

ashgrove cloth bound cheddar, hard, cow's milk, tasmania

brillat savarin, soft, cow's milk, france

all cheese served with fruit bread, grissini, gooseberry jam and vineyard honey