

*bread*

HOUSEMADE RYE PRETZEL  
smoked Maldon salt, ballpark honey mustard

*amuse*

YARRA VALLEY TRUFFLED SALMON PEARLS  
marinated Italian burrata, Potatoes Courtney,  
spring garden

*tapas*

A SHARED EXPERIENCE  
foie gras parfait, sea buckthorn, sherry gelée,  
savory granola, seeded rye  
NZ hiramasa kingfish, puffed amaranth,  
pineapple weed, radish

*tom yum*

ROASTED HOKKAIDO SCALLOP  
stinging nettle & side stripe shrimp dumpling,  
red cabbage, cashew, aerated tom yum

*stuffed morels*

RICOTTA & PISTACHIO  
STUFFED MOREL MUSHROOMS  
sunflower risotto, duck & pork sausage,  
salal berry, maple blossom

*lamb & pine cone*

PEACE COUNTRY LAMB CRÉPINETTE  
spring onion, preserved pine cone, fava bean,  
pine mushroom jus

*sweet*

SALTED WILD MOUNTAIN HONEY CRÉMEUX  
toasted honey Kamut cake, yuzu marmalade sorbet

TASTING MENU | SPRING 2025

*THE Courtney Room*