

Winter, 2026

SIXPENNY

Seasonal Vegetables with Tony's Ferments

Smoked Eel Pancake with Saffron Pickled Swede

Blue Mackerel Tart with Oyster Emulsion

Rocky Point Cobia with Fermented Green Tomato & Almond

2023 Glover Wines 'Oakey Creek' Semillon *Hunter Valley, New South Wales*

Roasted Quail with Sweetcorn & Burnt Apple

2016 Crawford River 'Beta' Sauvignon Blanc *Henty, Victoria*

W.A Marron with Coral Trout Butter & Accompaniments

2025 Joshua Cooper 'Light Red' Shiraz Merlot Pinot Noir *Macedon Ranges, Victoria*

Stockyard Wagyu Beef Rib Cap with Roasted Parsnip & Maitake Mushroom

2018 Domaine A 'Petit a' Cabernet Sauvignon Merlot *Coal River Valley, Tasmania*

Mead Vinegar Custard with Frozen Raspberries & Strawberry Consommé

NV Beechworth Bitter Company 'The Daisy Age' Amaro *Beechworth, Victoria*

Jerusalem Artichoke Ice Cream with Mushroom Shoyu Caramel & White Chocolate

NV Stanton & Killeen 'Rutherglen Topaque' Muscat *Rutherglen, Victoria*

Our menus are responsive to season, supply and circumstance, and are therefore subject to change. Your menu may differ from the example shown and will be adjusted to accommodate dietary requirements shared with us in advance. We source only Australian seafood, selected with care from producers whose farming practices champion sustainability at their core.