Spring, 2026

sixpenny

Seasonal Vegetables with Tony's Ferments

Smoked Eel Pancake with Saffron Pickled Swede
Blue Mackerel Tart with Oyster Emulsion

Shark Bay Scallop with Fermented Green Tomato & Almond
2025 Glover Wines 'Oakey Creek' Semillon *Hunter Valley, New South Wales*

Mandalong Valley Quail with Sweetcorn & Burnt Apple
2016 Crawford River 'Beta' Sauvignon Blanc *Henty, Victoria*

W.A Marron with Coral Trout Butter & Seasonal Accompaniments
2024 LVDO Wines Syrah *Adelaide Hills, South Australia*

Aged Cowra Lamb Rump with Eggplant & Fermented Milk
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*

Roasted Potato Ice Cream with 6-year-old 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.