

Biota_Gastronomy

it's about telling the stories of our land, the seasons and the ingredients it provides us with.

*our role as cooks is to tell these stories, we are the connection between mother nature
and the diner, we must tell these stories with respect and integrity.*

*we hunt... we gather... we grow... we cook
that is the story we wish to share*

james andteam

autumn /winter

charcoal - clams - smoked roe and spent lettuce

hen yolk - toasted rye - cooked curds and chickpea

cauliflower - salted white fish and sunflower

slightly cured wagyu - walnuts and fried parsnip bits

persimmon - pear and buttermilk

105 per person

167 with wines

150 with juice

autumn/winter

cheese made this morning

spanner crab - hen eggs and steamed endive

hand milled grains - kale juices and line squid

duck cooked in malt with aged beetroots

pork neck - chestnuts - mustard and eucalypt

local quince and whipped brie

honey - brioche - macadamia and frozen milk

160 per person

250 with wines

235 with juice