MARMELO

DESCOBERTA
$155

Wine pairing $135

Slow ferment sourdough, Coppertree Farm butter
Conservas Angelachu anchovies in extra virgin olive oil

Corner Inlet garfish, coriander, apple, vinho verde vinegar
Celeriac nata, picked and shelled spanner crab, N25 caviar
Pacific oyster warmed over fire, charcuterie dressing

Lamb sweetbreads, lamb tongue conservado, mushrooms, borlotti beans

Otway pork loin, pickled quince, burnt orange sauce
Tomato rice in broth, bay oil

Wood fired olive oil cheesecake, sea salt