MARMELO

DESCOBERTA
$155

Wine pairing $125

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, white asparagus, broad beans

Otway pork, peach, tea soaked raisin, burnt orange
Tomato rice in broth, bay oil

Wood fired olive oil cheesecake, sea salt