

**Welcome to Births & Deaths.**

**Degustation 79pp.**

**Bread & House Cultured Butter**

*paired with our House Lacto Fermented Fruit Salad*

**Potato Dauphine w. Burnt Fig, Crème Fresh & Pepperberry +  
Beetroot Crisp w. Beet Three Ways, Goats Cheese & Pine Nuts**

*paired with Beetroot, Vermouth, Adelaide Hills Bitter Orange, Verjus &  
Tonka*

**Pork Terrine**

*paired with Rye Whiskey, Quince, Bush Apple & Blood Lime Soda*

**Cured Salmon w. Eggplant, Artichoke, Confit Tomato, Iceplant &  
Rock Samphire**

*paired with Headlands Mt & Sea Gin, Verjus, Lilly Pilly, Lemon Myrtle &  
Saltbush*

**Bavarois w. Strawberry, Strawberry Gel & White Choc Soil**

*paired with Cognac, Apricot Brandy, White Creme de Cacao & Pandan  
(Clarified & Served Warm)*

**Wine or non-alcoholic pairings available on request**

*Most dietary requirements can be catered to on request.*

B&D.