

TASTING MENU

AMUSE

SCALLOP CEVICHE GOLDEN ROE | WHITE SPEC

BLUE MACKEREL GREEN TOMATO | SEA PARSLEY | GF

QUAIL PICKLED NATIVE BERRY | PISTACHIO | GF

ROAST SWEET POTATO CULTURED CREAM | GRAINS | GF

TOMATO TEA | TARRAGON SMOKE

CHARCOAL KING SALMON KOHLRABI | SOY BEAN | HORSERADISH | GF

WAGYU PETITE TENDER BLACK TEA | RIBERRY | GF

MILK SORBET

AERATED CHOCOLATE HONEYCOMB | LAVENDER | GF

Tasting menu is \$120pp.

Enhance your dining experience with wine pairings for each course for an additional \$75pp.

TUESDAY & WEDNESDAY BYO, WINE ONLY

15% SURCHARGE ON ALL PUBLIC HOLIDAYS - (GF) GLUTEN FREE, (V) VEGETARIAN