

TO START

House made focaccia, cultured butter

ENTRÉE

Raw fish, pickled kishu mandarin, oyster cream, horseradish ^{GF}

Heirloom tomatos, organic tofu, seaweed vinaigrette, fried shallot ^{DF}

MAIN

Beef fillet, parsnip cream, braised mushrooms, sauce au poivre, truffle oil ^{GF}

Market fish, diamond clam, XO sauce, potato dumplings, roasted cabbage, crayfish oil

Lamb Rump, almond cream, nduja, curry leaves ^{GF}

SIDES

Shoestring fries, truffle oil, parmesan ^{GF}

Baby cos lettuce, buttermilk, pangrattato

DESSERT

Chocolate crèmeux, tamarillo, star anise

Macerated strawberries, coconut pannacotta, rhubarb granita, lime ^{GF}



Choose one entrée, one main and one dessert