



Chef's Selection Menu

TWO COURSE MENU FIFTY NINE DOLLARS

THREE COURSE MENU SEVENTY NINE DOLLARS

OYSTERS & SELECTION OF CAVIAR AVAILABLE ON REQUEST

Entrée

Celeriac

SESAME

LEMONGRASS & ROAST POTATO BROTH

(V)(GF)(DF)

Fish Pillow

FISH BASED GNOCCHI

CANNELLINI, VONGOLE, CUTTLEFISH

(GF)

Duck

RAVIOLI

SERVED AL DENTE

CARROT, CONSOMMÉ

Main

Shark

PEA, BASIL

BROCCOLI, BLACK BEAN & FINGER LIME

(GF)(DF)

Pecorino

BOTTONI

BROAD BEAN, MUSSELS & LIME

Lamb

RUMP

HERB SALAD, PUFFED BUCKWHEAT

CHARRED LEEK, BLACK GARLIC JUS

(DF)

Sirloin

SMOKED EGGPLANT & SUMMERLAND CAMEL CHEESE, MB 2+

(GF)

Dessert

Apple

GRANNY SMITH APPLE

MASCARPONE, CARAMEL & YUZU

(GF)

Chocolate

SEMIFREDDO

GIANDUIA, WHITE COFFEE

TEXTURES OF CHOCOLATE

(GF)(CN)

Chef's Private Cheese Selection

SERVED WITH HOUSE MADE

BREAD, LAVOSH & CONDIMENTS

(CN)

V – vegetarian | GF – gluten free | DF – dairy free | CN – contains nuts

THIS MENU IS PRICED PER PERSON AND DESIGNED FOR TABLES OF NINE TO SIXTEEN GUESTS