



# Spring Experience

ONE HUNDRED & FIFTY NINE DOLLARS

WITH PAIRED WINES TWO HUNDRED & FIFTY EIGHT DOLLARS

SOMMELIER'S SELECTION THREE HUNDRED & FIFTY NINE DOLLARS

OYSTERS & SELECTION OF CAVIAR AVAILABLE ON REQUEST

*BACCHUS BREAD*

*SELECTION OF AMUSE BOUCHE*

## Celeriac

SESAME

LEMONGRASS & ROAST POTATO BROTH

(V)(GF)(DF)

## Sashimi

APPLE, CUCUMBER & CELERY CHILLED DASHI

JAPANESE HONGAREBUSHI

(GF)(DF)

## Fish Pillow

FISH BASED GNOCCHI

CANNELLINI, VONGOLE, CUTTLEFISH

(GF)

## Wagyu

SPINALIS, SMOKED EGGPLANT, CAMEL CHEESE

KIWAMI MB9+ BY STOCKYARD

*HERB SORBET*

## Cheese

HOUSE MADE CHUTNEY & RAISIN BREAD

PUMPKIN & FIVE SPICE

(CN)

*CAKE & ZABAIONE*

*THE BLUEBERRY*

## Coconut On The Beach

LIME & BUTTERSCOTCH

(GF)

*PETIT FOURS*

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

OUR DEGUSTATION MENU IS PRICED PER PERSON AND DESIGNED TO BE ENJOYED BY THE WHOLE TABLE