



# Chef's Selection Menu

TWO COURSE MENU FIFTY NINE DOLLARS  
THREE COURSE MENU SEVENTY FIVE DOLLARS

## Entrée

### Beetroot

TEXTURES OF BEETROOT  
GOATS CURD, CRISPY AMARANTH  
(V)

### Sashimi

BLUE TEA DASHI  
YOGHURT SPHERE & LIME  
(GF)

### Duck

SERVED AL DENTE  
RAVIOLI, CARROT, CONSOMMÉ

## Main

### Mushroom

BOTTOMI  
SMOKED BUFFALO MOZZARELLA  
(V)

### Kingfish

GRILLED CORN, SOUR CREAM  
QUINOA & LIME  
(GF)

### Lamb

BACKSTRAP  
SAVOY CABBAGE, BLACK GARLIC  
LEEK, PICKLED MUSHROOMS  
(GF)

## Dessert

### Lemon

LEXUR LIMONCELLO, JAM  
LEMON CANDY, MERINGUE  
(GF)

### Pear

SEASONAL PEAR  
HONEY & MASCARPONE  
(GF)

## Chef's Private Cheese Selection

SERVED WITH HOUSE MADE BREAD, LAVOSH & CONDIMENTS  
(CN)