



# Chef's Selection Menu

ONE HUNDRED & TEN DOLLARS  
THREE COURSE MENU

## Entrée

### Beetroot

TEXTURES OF BEETROOT  
GOATS CURD, CRISPY AMARANTH  
SPICED BEETROOT VINEGAR (V)

*or*

### Snapper

SASHIMI, CAPSICUM DASHI  
YOGHURT SPHERE & LIME (GF)

*or*

### Gnocchi

FLUFFY FISH PILLOW  
CANNELLINI, MUSSELS, CUTTLEFISH (GF)

*or*

### Tongue

24 HOUR 75° TONGUE  
CHAR-GRILLED AVOCADO  
WHITE BALSAMIC GEL (GF)(DF)

## Main

### Risotto

SERVED AL DENTE  
ROCKET & BASIL PESTO  
24 MONTH SAN DANIELE PROSCIUTTO, CRESCENZA (GF)  
VEGETARIAN & VEGAN OPTION AVAILABLE

*or*

### Kingfish

GRILLED CORN, SOUR CREAM  
QUINOA & LIME (GF)

*or*

### Hanger Steak

SMOKED EGGPLANT, CAMEL CHEESE (GF)

## Dessert

### Lemon

LEXUR LIMONCELLO, JAM  
LEMON CANDY MERINGUE (V)(GF)

*or*

### Chocolate

GIANDUJA PARFAIT, WHITE COFFEE  
TEXTURES OF CHOCOLATE (GF)(CN)

*or*

### Chef's Private Cheese Selection

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