

CHEF TASTING COURSE
A COLLECTION OF OUR FAVOURITE DISHES

5 COURSES 105PP

Appetizer

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Tomato variations, torn basil, aged balsamic on toasted sourdough toast

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40C Ora King salmon, oyster, wasabi gazpacho, cucumber, sea vegetables

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Fire grilled baby cos lettuce, XO sauce, kale, pickled grape, almond, orange oil, chive veloute

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Pork belly cooked on rotisserie, pear, pomegranate, rhubarb, baby cos

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Valrhona Ivore, banana, brown butter, peanut and dulce de leche ice cream

Add a cheese course for 15

Chef tasting course
A collection of our favourite dishes

8 courses 145pp

Appetizer

∞

Tomato variations, torn basil, aged balsamic on toasted sourdough toast

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Stracciatella, witlof, local honey, hazelnut

∞

40C Ora King salmon, oyster, wasabi gazpacho, cucumber, sea vegetables

∞

Fire grilled baby Cos lettuce, XO sauce, kale, pickled grape, almond, orange oil, chive veloute

∞

Pork belly cooked on rotisserie, pear, pomegranate, rhubarb, baby cos

∞

Wood fired grilled Kangaroo rump cooked Rare, green chimichurri, cress

∞

Valrhona Ivore, banana, brown butter, peanut and dulce de leche ice cream

Add a cheese course for \$15