

TEMPORADA

CHEF'S MENU | \$75.00 PER PERSON

SAMPLE MENU ONLY | SUBJECT TO CHANGE

ROCK OYSTERS, MIGNONETTE

HOUSEMADE SOURDOUGH, CULTURED BUTTER

MARINATED OLIVES

CURED MEATS AND PICKLES

WOOD GRILLED GARLIC AND HERB FLATBREAD

BAKED MUSSELS, CHILLI AND GARLIC BUTTER

GRILLED BABY CAPSICUMS STUFFED WITH GOATS CHEESE

RAW HIRAMASA KINGFISH, DASHI JELLY, SMOKED OLIVE OIL AND PUFFED RICE

WHOLE ROASTED LAMB SHOULDER, LEMON PEPPER DRESSING

TOMATO AND STRACCIATELLA SALAD

WOOD FIRED CORN COB, BASIL AND CHILLI

FENNEL AND BURNT ORANGE SALAD

ROASTED FIGS, WHITE CHOCOLATE AND BEE POLLEN MOUSSE

