

TEMPORADA

CHEF'S MENU | \$75 PER PERSON
SAMPLE MENU ONLY | SUBJECT TO CHANGE

ROCK OYSTERS, MIGNONETTE

HOUSEMADE SOURDOUGH, CULTURED BUTTER

SMOKED EEL AND APPLE SPRING ROLL

MARINATED OLIVES

BAKED MUSSELS, CHILLI AND GARLIC BUTTER

RAW YELLOWFIN TUNA, DASHI JELLY, SMOKED OLIVE OIL

CURED MEATS AND PICKLES

ROASTED LAMB SHOULDER, LEMON PEPPER DRESSING

BROCCOLINI, SALSA VERDE, PARMESAN, ALMONDS

ROASTED BRUSSEL SPROUTS, BACON, VINAIGRETTE

JERUSALEM ARTICHOKE GRATIN

WHITE CHOCOLATE AND BEE POLLEN MOUSSE, SHISO AND
RASPBERRY GRANITA

