

TEMPORADA

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

ROCK OYSTERS, MIGNONETTE

HOUSEMADE SOURDOUGH, CULTURED BUTTER

BAKED MUSSELS, CHILLI AND GARLIC BUTTER

GRILLED CALAMARI, GARLIC CREAM, GREEN MANGO

FRIED JERUSALEM ARTICHOKES, CAFÉ DE PARIS BUTTER

CURED MEATS AND PICKLES

ROASTED LAMB SHOULDER, LEMON PEPPER DRESSING

FENNEL AND HERB SALAD

GRILLED ASPARAGUS, SAUCE GRIBICHE

WHITE CHOCOLATE AND BEE POLLEN MOUSSE, SHISO AND
RASPBERRY GRANITA

