

# TASTING MENU

**95PP**

Fire roasted sourdough, whipped butter

French onion dip, carrot crackers

Sugarloaf cabbage, tosaçu émulsion, kumquat chive oil

Roast blue-eye cod, spinach, cauliflower, grenobloise

Heirloom carrots, maple syrup, amaranth

Baby cos, pecorino, cucumber, white balsamic

Dark chocolate, grapes, PX Sherry, raspberry sorbet

Cheese selection, grapes, lavosh & oat crackers\*

*\*\$12pp supplement*

ESQ. 