

MENU

ENTRÉE

Abrolhos Island scallops, cauliflower, sunchoke, pancetta,
shimeji mushrooms, green pepper

Arcadia spatchcock, pickled leaves,
fermented mushroom, kumara, puffed grains, shallot oil

Richmond pumpkin panna cotta, fermented mushroom,
black garlic, hemp cracker, kombu, red shiso

MAIN

Aquna Murray cod, zucchini, snake beans, charred corn, spinach

White Pyrenees lamb rump, parsnip, heirloom peppers, black cabbage

Salt baked celery root, quinoa, pickled daikon, coconut labneh, sugarloaf

SIDES TO SHARE

Wagyu fat potatoes, confit garlic, rosemary

Mix leaf salad, aged sherry vinegar

DESSERT

Valrhona milk chocolate, passionfruit, caramelia ice cream, gold leaf

Frozen Porto sabayon, honeydew, crusty seed

Roasted pineapple, lime, coconut sorbet, charcoal meringue

3 COURSES \$145PP

Choice of one entrée, one main and one dessert

