

West Coast Oyster

forbidden rice dressing

42 each

Artisanal Bread Board 85

66% whole wheat tomato sourdough | turkish flatbread | accoutrements

Burrata 165

beets | nectarine | hazelnut | vanilla & verjuice | watercress emulsion

Apple & Turnip 85

compressed apple | apple mash | fermented turnip | jerusalem artichoke | apple granita

Venison Bresaola 95

truffle butternut puree | roasted mushroom | burnt honey teriyaki

Citrus Cured Salmon 125

yuzu kosho | beetroot ketchup | melon | cucumber

Crispy Calamari 145

lemongrass | coconut | tomato & mustard

Tostada 115

soft shell crab | pickled octopus | burnt avocado & paw paw tartare | roasted prawn aioli

Line Fish 275

braised fennel | salmon roe | saffron & sago sauce

Prawn Açorda 410

king prawns | Elena's peri-peri | tempura okra

Greens, Egg & No Ham 175

spinach & chickpea gnocchi | braised endive | goat cheese | duck egg

Chicken & Mushroom 195

fermented barley risotto | mushroom puree | sweet potato fondant | mushroom broth

Duck & Plum 285

fermented plum | rillettes | fesenjan sauce

Fillet & Oxtail 295

heirloom tomato | red mole | fondant potato

Lamb al Pastor 265

lamb shoulder | mint creme fraiche | chilli-pickled pineapple | lime puree

750g Chalmar T-Bone 425

black garlic butter | bone marrow sauce | roasted heirloom carrots | pomme neuf

kindly allow time 30 - 45min for preparation

Séjour S'more 110

chocolate | miso | raspberry | crème fraiche

Vitamin C 85

Orange blanc mange | milk emulsion | charred orange | pistachio | milk sorbet

Lemon & Lavender Posset 105

blackberries | MCC caviar | meringue

Strawberry & Olive 115

goats cheese cremeux | candied olive | strawberry granita