

Tasting Menu

5 course

Snacks

-

Hamachi crudo, buttermilk trout roe & edamame

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Roast carrot, apricot & ricotta

-

Hokkaido Scallops, miso beurre blanc, dulce & potato

-

O'connor short rib, chanterelle, chestnut & salsify

-

Amalfi lemon, blood orange granita

-

Blackberries, meringue & yoghurt sorbet

-

Cheese selection + 12

-

Petit fours

5 course \$88

5 Wine pairing \$60

Tasting Menu

7 course

Snacks

-

Hamachi crudo, , buttermilk, trout roe & edamame

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Beetroot, smoked crème fraiche, walnuts & burnt honey

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Hokkaido Scallops, miso beurre blanc, dulce & potato

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Roast carrot, apricot & ricotta

-

Barramundi, chicken jus, smoked herring roe

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O'connor short rib, chanterelle, chestnut & salsify

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Amalfi lemon, blood orange granita

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Blackberries, meringue & yoghurt sorbet

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Cheese selection + 12

Petit fours

7 course \$118

7 Wine pairing \$80

All prices are subject to service charge and prevailing government taxes

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