



Set Menu \$85pp

Entrée (choice of)

Tartare GFO/DFO

brioche / mustard / smoked onion / coddled yolk

Chèvre Fondant V

smoked tomato espuma / charred persimmon / heirloom tomatoes

Ham Hock Croquettes

sweet corn / piment d'espelette

Coominya Quail Tortellini

celeriac puree / swiss chard

Main (choice of)

Market Fish GFO

apricot crémeux / cauliflower / burnt fennel / shore greens

Beef Denver MB+3 GF

soubise / oyster mushrooms / seablite / jus

Lamb Noisette GFO

boulangère / carrot fermenté / carrot purée / horseradish

Bouillabaisse GFO/DFO

tomato & shellfish / fresh seafood / saffron rouille / sourdough

House Gnocchi V

celeriac / échalote frite / mimolette

Dessert (choice of)

Crème Brûlée GFO

tonka bean / compressed feijoas / burnt sable

Paris Brest Tart

hazelnut praline / gianduja mousse / financier / mandarin sorbet

Rockmelon Sorbet GF/DF

coconut milk / strawberries / sesame seeds / lemon meringue

Sweet Potato Mille-Feuille GF

sweet potato espuma / chocolate soil / honey & caraway ice-cream