



## 5 COURSE DÉGUSTATION

Yellowfin tuna tartare with ponzu  
avocado cream

Ballotine of ocean trout with adzuki beans  
potato gnocchi, prosciutto and salmon roe nage

Slow cooked pork cheek with smoked yoghurt  
carrot, chicken and pork stock

Lamb rump with confit belly, organic carrots and tomato  
smoked couscous, date purée and lemon

Passionfruit mousse with Valrhona blond chocolate  
turmeric and lemon sauce, passionfruit sorbet

*the whole table only*

*Dégustation Menu \$130*

*With wines to match \$190*



## 7 COURSE DÉGUSTATION

Freshly shucked oysters  
mignonette dressing

Yellowfin tuna tartare with ponzu  
avocado cream

Pumpkin and goat cheese cannelloni with hazelnut  
confit cherry tomato, dill, caper wafer

Ballotine of ocean trout with adzuki beans  
potato gnocchi, prosciutto and salmon roe nage

Slow cooked pork cheek with smoked yoghurt  
carrot, chicken and pork stock

Lamb rump with confit belly, organic carrots and tomato  
smoked couscous, date purée and lemon

Passionfruit mousse with Valrhona blond chocolate  
turmeric and lemon sauce, passionfruit sorbet

*the whole table only*

*Dégustation Menu \$150*

*With wines to match \$230*