



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 loin 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 loin 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