



Chefs Six Course Sample Tasting Menu

HOUSE SMOKED WAHOO PATE
Cucumber, dill and pain de champagne

CURED SCALLOP
Clementine, calamansi pearls, juniper and shaved fennel

TRUFFLED BRIE
Local honey, cranberry puree, walnut and home made lavoche

ROASTED COD
Curried cauliflower, vadouvan spiced couscous, golden raisin, pomegranate vinaigrette

NIMAN RANCH FILLET STEAK
Truffled celery root puree, local oyster mushrooms, spinach red wine,
roasted pearl onion

MILK CHOCOLATE PAVE
Dulce de leche, cacao, Valrhona Caramelia ice cream

Six Course Seasonal Tasting Menu \$125

Please do let us know if you have any allergies or dietary requirements.
A discretionary service charge of 18% will be added to your bill and distributed amongst the team.