



Signature Six-Course Tasting Menu

HOME SMOKED WAHOO PATE
Pickled cucumber, pain de champagne

SCALLOP CEVICHE
Grapefruit, chamomile, shaved fennel, honey pomelo

WHIPPED GOAT CHEESE
Pickled pear, cranberry, walnut sable

LOCAL LOBSTER AND COCONUT CRUSTED MAHI MAHI
wilted spinach, lemongrass cream and jasmine rice

WOOD ROASTED RIBEYE
Celery root, local oyster mushroom, roasted pearl onion, truffle butter

DARK CHOCOLATE DELICE
Salted caramel, hazelnut, beurre noisette ice cream

Six Course Seasonal Tasting Menu \$120
Wine pairing \$115

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.