

FIVE COURSE MENU
140

PLANT BASED
TASTING

WITH BEVERAGE PAIRING
220

FOR THE TABLE

CARROT PUFFED CRISPS

Smoked hummus, za'atar, pickled organic chickpeas

ONE

WARM CAULIFLOWER & BLACK TRUFFLE SALAD

Roasted piccolino onions, black garlic purée, fried sage, cauliflower tofu

TWO

CLAYPOT BRAISED LOCAL MUSHROOMS

Charred sweetcorn, white quinoa, pickled green shallot, red elk

THREE

HEIRLOOM VEGETABLE A LA GREQUE

Slow braised organic black lime barley, petit cos, saffron oil

FOUR

BAKED PORCINI POLENTA

Nori, roasted leeks, sautéed baby kale, fermented Japanese turnips

FIVE

COLD PRESSED MACADAMIA MILK PUDDING

White miso & banana sorbet, passionfruit, black lime sugar crisp

Please notify staff of any allergies.

An optional 7.5% gratuity charge will be added to the final bill.

A 10% surcharge applies for Sundays and public holidays.