

FOR THE TABLE

CARROT & PARMESAN GRISSINI *Spiced pumpkin & sunflower seed hummus, onion ash*

ENTRÉE**PETUNA OCEAN TROUT 'CEVICHE'**

Organic gin & botanicals, roes, citrus & fennel salad, yoghurt labneh Add Oscietra caviar | 20

FLASH SEARED SCALLOPS

Maple roasted baby carrots, 7 spiced hazlenut dukkah, tea plumped currants

DUCK IN TWO STYLES | BREAST & LIVER

Air and dried salt pastrami, cognac liver parfait, rhubarb gastrique, fried salt & pepper cauliflower

BUFFALO STRACCIATELLA & SWEET SHERRY BEETROOT SALAD

Smoked almond crunch, heirloom beets, woodland sorrel, salted honeycomb

MAIN**HIRAMASA YELLOW TAIL KINGFISH**

Pan roasted, slow cooked scorched pepper and tomato sofrito, confit baby fennel, black olive, ice plant

BRINED AND GRILLED ORGANIC CHICKEN BREAST

Heirloom potato & macadamia gnocchi, zucchini and preserved lemon, summer shoots

FLASH GRILLED WAGYU BEEF MS6+

Beluga lentils, mushroom, green asparagus, roast baby onion salad

TEARDROP BARLEY & SUNFLOWER 'RISOTTO'

Braised shitake and king mushrooms, comte, pickled & grilled cauliflower, dried onion

SIDES

STEAMED NEW SEASON POTATOES *French butter and herbs*

GRILLED BROCCOLINI *Preserved lemon & pepita pesto*

DESSERT**ICED DARK CHOCOLATE**

Spice roasted strawberries, Turkish pistachio, white chocolate cream, rock biscuit

PUMPKIN DRIZZLE CAKE AND MANDARIN ICE CREAM

Ginger, coconut and brown sugar, spiced apricot marmalade, salted pumpkin caramel

HOT PASSIONFRUIT SOUFFLÉ

Passionfruit jelly, sweet crème fraiche, caramelised white chocolate crust

CHEF'S SELECTION OF CHEESE

Caramelised fig & apple chutney, smoked honey, crispbread