

## SAMPLE MENU

## 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 soffrito, 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*