

CHEFS MENU

\$85pp

focaccia / sesame butter / cups estate extra virgin olive oil

heirloom tomato / strawberry gazpacho / fior di latte / prosciutto / pangrattato

octopus taco / chorizo / piquillo pepper / pickled fennel

baked scallop / nduja crust / cauliflower cream / verjuice butter / finger lime

potato gnocchi / nettle pesto / whipped ricotta / white zucchini / pecorino crumb

hibachi grilled beef / kombu & mustard sauce / saltbush togarashi / micro salad

asparagus / pea & leek puree / zucchini flower / main ridge goats curd

DESSERTS & CHEESE

raspberry & yuzu dacquoise / cheesecake cream / malt ice cream

17

sicilian donuts / white chocolate ganache / strawberry / vanilla ice-cream

17

local & imported artisanal cheeses / lavosh / quince paste / fruit / muscatel

32