

Set Menu

TWO COURSE \$89 | THREE COURSE \$109

ENTRÉE

FISH CRUDO

Smoked kina, cara cara orange, chilli, wakame

FREEDOM FARM PORK BELLY

Macadamia, leek, charcoal

ASH ROASTED CARROT

Romesco, beetroot, macadamia

MAIN

MARKET FISH

Courgette, cauliflower, almond, crayfish butter

HAND-PICKED EYE FILLET

Porcini, truffle butter

HANDKERCHIEF PASTA

Goats cheese, spring pea, brassica, burnt butter

All mains comes with seasonal potatoes and salad to share

DESSERT

ALL ABOUT CHOCOLATE

Chocolate cremeux, valrhona dulcely, caramelised hazelnut,
dark chocolate sorbet

PISTACHIO AND RASPBERRY

Pistachio tart, praline, raspberry, white chocolate