



## A la carte

### ***Snacks \$20***

Selection of 3 chosen by the Chef

Housemade sourdough bread, marmite

### ***Entrées \$28 Each***

Cured fish, Nahm Jim, coconut, coriander, kaffir lime

Steamed market fish, prawn XO, leek, spinach

### ***Mains \$45 Each***

Aged duck breast, cardamom, carrot, blood orange, date

Lamb, cashew, fenugreek, cabbage

### ***Desserts \$25 Each***

Passionfruit, mango, coconut, mandarin

Liquorice, dark chocolate, honeycomb, milk

Artisan cheese, lavosh, honeycomb, fig

***Add cheese wine pairing - \$20 per person.***

## Tasting menu

Selection of Snacks

Housemade sourdough bread, marmite

Cured fish, Nahm Jim, coconut, coriander, kaffir lime

Steamed market fish, prawn XO, leek, spinach

Aged duck breast, cardamom, carrot, blood orange

Lamb, cashew, fenugreek, cabbage, cavolo nero

Passionfruit, mango, coconut, mandarin

Liquorice, dark chocolate, honeycomb, milk

***Add Caviar 30gr \$125***

***Mini Tasting menu - 5 Courses \$160pp***

*Non-alcoholic pairing \$80pp*

*Wine Pairing \$130pp*

***Complete Tasting Menu - 7 Courses \$180pp***

*Non-alcoholic pairing \$90pp*

*Wine Pairing \$180pp*