



4 courses for \$55.00 & 6 courses for \$75
choose an extra two courses for the 6 course menu

FIRST BITE [REDACTED]

shaved kale salad

charred broccoli, toasted almonds, oven dried tomatoes, garlic herb dressing

or

hand pulled burrata

wild ramps, barley, black vinegar

or

chilled pea soup

basil, crème fraîche, white miso

SECOND BITE [REDACTED]

diver scallop 'noodles'

black truffle cream, applewood bacon, spinach bread crumbs

or

gnocchi

crispy potato skins, crème fraîche

or

green meadow farm heirloom

corn polenta

soft egg, asparagus, smoked chilies, pecorino

or

lobster & spring onion tortellini

(\$8 supplement)

watercress, horseradish, lobster jus

THIRD BITE [REDACTED]

scottish salmon

black rice, broccolini, chipotle-miso

or

slow roasted cauliflower

pumpkin seed romeso, quinoa

or

crispy organic chicken

brussels sprouts, chorizo, pecorino little noodle ditalini

FOURTH BITE [REDACTED]

cookie dough

vanilla-bay ice cream, malted milk meringue

or

cardamom panna cotta

blueberries, kaffir lime, short