



Chef's Tasting Menu

House made focaccia, koji garlic butter (DFo, VEO)

Baked scallops, XO butter sauce, Furikake (GF)

Heirloom tomato, smoked ricotta, olive, basil (GFo, V)

Chicken, Jerusalem artichoke, butternut squash,
mushroom "ketchup", jus gras (DF, GF)

OR

Kingfish, candied eggplant, fermented carrot
and ginger emulsion (GF)

24hr Chuck Tail, beer braised onion, smoked potato,
crispy shallot (GFo)

Green beans, koji garlic butter (GF, DFo)

Lemon myrtle tart

\$75pp